

Shakshuka for Two – Josh Kleinman

(eat any time of day but Josh likes it for brunch)

Iron skillet preferable but any skillet will do. Josh uses a 9-inch skillet.

- 2 to 3 TBSP Olive Oil
- 4 ripe tomatoes or similar quantity of canned chopped tomatoes
- 1/3 onion - sliced and chopped
- 3 minced and chopped garlic cloves
- 1/2 red or green pepper chopped
- A handful of chickpeas (optional)
- 2 eggs
- spices: salt, cumin, black pepper, paprika
- 2 to 3 tbsp Matbukha or Harissa

Directions:

On medium heat, heat 2 to 3 tbsp olive oil. Add onions and cook for about 5 minutes. Add tomatoes, matbukah, spices and chickpeas. Simmer for 20 minutes. (Cover the skillet with a lid.)

Create two “nests” in your tomato mixture and add an egg in each. Cover with a lid and cook on medium from 5 to 8 minutes, depending on how you like your eggs.

Serve with toasted (warmed) pita or challah and chopped mint and/or parsley.

Note: you can also add a cheese, such as feta.