Cantor David Rosen’s Shakshuka Recipe

Serves 3-4 (adjust recipe based on number of diners)

Ingredients:

4-6 large eggs (room temperature)

2 large onions chopped

1 large or 2 med carrots diced small

2-3 red/orange peppers diced small

7 cups of diced or whole tomatoes (fire roasted optional)

2 tbsp. harissa paste (or garlic chilli paste)

4 cloves garlic diced thin

2 tsp. ground cumin

2-3 tbsp. Zaatar

1/2 cup crumbled cow/greek feta or goat’s cheese

1 handful of chopped Italian parsley

Kosher salt and fresh ground black pepper to taste

2 tbsp Olive Oil

1-2 cups water or stock (vegetable/chicken)

smoked paprika (optional)

diced olives (optional)

Equipment:

1 large cast iron skillet or large salute pan with lid

stove

Wooden spoon

Method:

1. Heat olive oil in skillet on Medium heat until hot
2. Add onions, mix and sauté for 2-3 minutes until soft
3. Add peppers and harissa, cumin (and smoked paprika) and sauté for 3-4 minutes until soft
4. Add diced tomatoes and lower heat for 10-15 minutes (or longer)
5. Add water or stalk (as needed), garlic and salt and pepper to taste
6. Simmer on low heat for additional 5 minutes
7. Make small divots in pan to add eggs
8. Gently crack eggs into divots, sprinkle with cheese, salt and pepper and cover for 2-4 minutes (depending on how you like your eggs)
9. Add Zaatar, a splash of olive oil and chopped parsley and serve hot with warm bread!!!