

SHAKSHUKA

serves 4-6 (in my experience, serves 2 for both a hearty dinner and a light lunch the next day)

¼ cup olive oil
3 jalapenos, seeded and finely chopped (leave some seeds in for more spicy potential)
1 small yellow onion, chopped
5 cloves garlic, crushed and sliced
1 tablespoon paprika
1 teaspoon cumin
1 28-oz can whole tomatoes, do NOT drain (I usually use Muir Glen organic)
6 large eggs
Kosher salt to taste
½ cup feta, crumbled (I just dump in however much I feel like)
1-2 tablespoons chopped parsley (flat leaf or curly is fine)*

*About the parsley - I actually think it adds a lot of freshness to this dish, whereas in others it's just a garnish and doesn't make much of a difference. I've forgotten it plenty of times and it's always better when I include it.

Chop the onion and stem, seed and finely chop the jalapenos. Heat oil in a large pot or 12-inch skillet over medium-high heat. Add the jalapenos and the onion and stir until the onion starts to brown, about 6 minutes. While the onion and jalapenos cook, prepare the garlic and tomatoes as follows.

Crush and slice the garlic. Open the canned tomatoes and pour them into a bowl. Then add ½ cup water to the bowl and crush the tomatoes with your hands. Be careful! This can easily stain your clothes. I recommend putting the bowl in the sink so any juices that spurt just end up in the sink. Put the tomatoes aside.

Once the onion has started to brown, add the garlic, paprika and cumin. Stir it around a lot and smell it, because it smells amazing. Cook and stir for about 2 minutes, until the garlic is soft.

Add the tomatoes with their juice and the ½ cup water. Stir and lower heat to medium. Simmer, stirring occasionally, for about 15 minutes. (This is a great time to clean some dishes, make a salad, set the table, etc). Chop up some parsley, and get out your eggs. Season the sauce with salt to taste.

Crack eggs over the surface of the sauce so they are evenly distributed (usually a circle of 5 with 1 egg in the middle). Cover the skillet and cook about 5-6 minutes, until the yolks of the eggs are set. If you don't have a tight fitting lid, use aluminum foil - it may take longer for the eggs to cook because some air is escaping. Use a spoon to swirl the whites around with the sauce, without disrupting the yolks. Sprinkle parsley and feta into the shakshuka. Serve in bowls with crusty bread or fluffy pitas!