



International Charity Bazaar
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Hosted by the Diplomatic Corp in Ireland

Recipes from around the World

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Shakshuka

One of the most popular
egg dishes in Israel

Ingredients

- 2 lbs. fresh tomatoes, unpeeled and cut in quarters, or one 28oz can tomatoes
- 6 cloves garlic, roughly diced
- 2 teaspoons salt, or to taste
- 1 teaspoon sweet paprika
- 2 teaspoons tomato paste
- 1/4 cup vegetable oil
- 6 eggs
- 1 cup cubed tofu or feta (optional)
- 1/4 cup chopped fresh flat-leaf parsley (optional)

Directions

Makes - 6 Servings
Prep – 30 mins
Cook – 15 mins

Place the tomatoes, garlic, salt, paprika, tomato paste, and vegetable oil in a small saucepan. Bring to a simmer and cook, uncovered, over low heat until thick, for about 30 minutes, stirring occasionally.

Ladle the tomato sauce into a greased 12" frying pan. Bring to a simmer and break the eggs over the tomatoes. Gently break the yolks with a fork. If adding feta, tofu, and parsley, sprinkle them on top. Cover and continue to cook for about 3 to 4 minutes, until the eggs are set. Bring the frying pan directly to the table. Set it on a trivet and spoon out the shakshuka.

Note: Alternatively, you can make individual portions, by ladling some of the sauce into a very small pan and poaching one egg in it.