



# SHAKSHUKA WITH FETA OR GOAT CHEESE

Yield: 5 servings

## INGREDIENTS

- 3 tablespoon olive oil
- 1 large yellow onion, halved and thinly sliced
- 1 large red bell pepper, seeded and thinly sliced
- 3 garlic cloves, thinly sliced
- 1 teaspoon ground cumin
- 1 teaspoon sweet paprika
- 1/8 teaspoon cayenne
- 1 (28oz) can whole plum tomatoes coarsely chopped with juices\*
- 5 oz feta cheese, crumbled (about 1 1/4 cup) or soft herbed goat cheese scooped
- 5 large eggs
- Salt and freshly ground black pepper to taste
- Chopped cilantro for garnish

\*Note: You can substitute 2-14oz cans of diced tomatoes with juices or 4 medium farm fresh heirloom tomatoes.

## INSTRUCTIONS

- 01** Preheat the oven to 375°.
- 02** Heat oil in a large cast iron skillet over medium heat. Sauté sliced onions and bell peppers until soft.
- 03** Add sliced garlic, cumin, paprika, and cayenne. Sauté 1 minute. Add diced tomatoes with juices. Stir until combined. Season with salt and pepper to taste. Simmer until thickened, about 10 mins.
- 04** Drop feta or scoops of fresh goat cheese on top, leaving spaces in between for the eggs. Crack eggs into skillet between cheese. Generously season with salt and pepper again.
- 05** Move skillet into the oven and bake for 7-10 mins or until egg whites are cooked all the way through.
- 06** Remove from the oven. Top with fresh cilantro and enjoy with hot sauce and fresh crusty bread!



## MARKET SHOPPING LIST



### **TOMATO**

- Iron Creek Organic Farm



### **CHEESE**

- J2K Capraio



### **EGGS**

- Ellis Family Farms
- Finn's Ranch



### **CILANTRO**

- Smits Farms



### **SERVING SUGGESTIONS**

#### **HOT SAUCE**

- Bushel & Peck's

#### **CRUSTY BREAD**

- pHlour Bakery