

Shakshuka (Moroccan) Baked Eggs

⌘ Brad's version of this Recipe ⌘

Cook this on the weekend

Serves 2 people

Ingredients:

- 4 eggs
- 1 large Chorizo (optional)

Spices:

- 2 teaspoons Cumin seeds
- 2 teaspoons Coriander seeds
- 1 teaspoon black pepper corns

Sauce:

- 2 Tablespoons Extra Virgin Olive Oil
- 1 teaspoon minced garlic
- 1 red onion (sliced)
- 1 tin of Ardmona Diced Tomatoes + Paste (Mixed herbs or Basil and Garlic)
- 10 Cherry or Grape Tomatoes

Optional for Sauce: Fetta, Rocket, 1 chopped Red Chilli

Method:

Preheat oven to 180 degrees.

Spices:

In a small skillet, on low heat, dry fry the Cumin, Coriander, and black pepper. When aromatic, grind using mortar and pestle (or spice grinder).

Sauce:

In a medium, oven friendly frying pan on medium heat, combine the oil, garlic, and onion; cook slightly until soft. Add cherry tomatoes and quickly fry for 1 minute. Add in tinned tomatoes and paste, and ground spices. Stir to mix through spices.

Make wells in sauce for eggs, crack eggs into sauce. Place fry pan in oven for 10 minutes.

Serve with toast soldiers on the side.

Brad's added side dish: Partially Slice a Whole Chorizo, bake in separate oven tray in oven for 5 minutes.

Alternatively: Don't have an oven friendly frying pan, put 2 eggs and sauce into ramekins to bake

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