



## RECIPE | TOMATOES

# SWEET SHAKSHUKA



40 min

10 min  
PREP.

30 min  
COOKING



6



easy

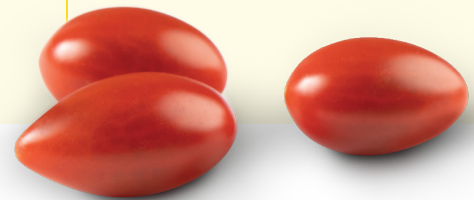
## INGREDIENTS

Recipe created by *Chef Duane Ward*

**1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, chopped  
**1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, pureed  
**2** Pure Flavor® Sweet Bell Peppers, diced  
**6** large eggs  
**1** yellow onion, diced  
**2** cloves garlic, minced  
**4 tbsp** olive oil  
**¼ cup** fresh or dried oregano  
**¼ cup** fresh parsley

**¼ cup** mint  
**1 tsp** coriander  
**1 tsp** paprika  
**1 tsp** granulated sugar  
**½ tsp** ground cumin  
**¼ tsp** red pepper flakes  
**¼ tsp** sea salt  
**¼ tsp** black pepper

**Optional Toppings:**  
**2 tbsp** crumbled feta  
**1 tbsp** green olive  
**1 tbsp** harissa  
**½ tsp** Za'atar  
**¼ tsp** Urfa Biber



## DIRECTIONS

- 1 Preheat the oven to 350F°. Heat olive oil until it ripples in a large, seasoned cast iron skillet over high heat. Add onions and cook until translucent. Add garlic and stir until slightly toasted. Add peppers and sauté lightly, add spices and lightly toast.
- 2 Add tomatoes and sugar. Reduce heat to medium-low and simmer for 20 minutes. Adjust salt & pepper if needed.
- 3 Create 6 wells in the stew and crack eggs into them keeping the yolk intact. Place pan in the oven for 5 mins to set white with slight warmed fresh yolk.
- 4 Garnish with fresh herbs and serve with bread.

