

Chakchouka

Ingredients:

Serves: 4

Prep & Cook: 40 min

1kg Green Peppers or mixture of green and red
450g Tomatoes
1 Onion, chopped
4 Cloves Garlic, chopped
1tbsp Tomato Paste
Olive Oil
Salt to taste
Black Pepper
2 to 3 eggs



Method:

1. Grill the peppers and tomatoes on a grill or in the oven. Once cooked, remove and place in a bag and seal for easy peeling later.
2. Once cooled, peel the skin off the pepper and tomatoes and cut into small pieces
3. In a deep skillet, put some olive oil, add the garlic and onions and sauté until the onions are translucent but not brown for about 5 minutes.
4. Add the tomatoes and cook for 3-4 minutes to reduce. Add the peppers, salt and pepper and bring to a boil. Reduce the heat to low, cover and simmer for 10 minutes. Add water if needed to keep it from drying out.
5. Using a spoon, form three small indentations to hold the eggs. Crack an egg in each indentation. Cover and simmer for 10 minutes until eggs are cooked through. Serve with crusty bread.

That's it, bon appetite!