



A Restorative Shakshuka brunch

This is the best recipe for Shakshuka and what you should be making for brunch during your summer holidays. It's that super restorative Middle Eastern dish of eggs poached in a tomato sauce that lifts and restores the darkest revelry inflicted moods. Spice, eggs, and carbs? What more could you possibly need... apart from a good afternoon nap later on in the day. Go to the shops and stock up now.

what you'll need

3 Tbsp olive oil
9-10 cloves garlic, chopped small
1 1/2 tbsp pilpelchuma, store bought or recipe below
1 tbsp sweet paprika
1/2 tsp salt
1/4 tsp cumin
1/4 cup cilantro, chopped roughly
4-6 eggs
1/4 cup feta cheese
warm pitas or grilled crusty bread
1 1/2 Tbsp olive oil
1 Tbsp sweet paprika
1/2 Tbsp hot paprika
1/2 tsp cayenne
pinch of cumin
pinch of salt

Shakshuka. A Middle Eastern dish of eggs poached in a tomato sauce. Uh. Just the word “shuka” makes me sigh. It's by far my favorite brunch dish of all-time. Hot and garlicky tomato sauce with eggs sounds just like heaven to me. It's comforting and insanely tasty.

Saturday mornings back home would consist of a large skillet of shakshuka, pitas, and left over “salads” from the previous night. Everyone liked their eggs at a different doneness, so, there was a roll call of sorts before the eggs were dropped in the sauce. My request was always for a runny yolk. #yolkporn. I would often create the pockets in the sauce which the eggs would be dropped in. The worst is when a yolk would break. So sad.

When the shuka was ready, we would sit around the table, divvy up the eggs as per each family member's order, and eat with a fork in one hand, and a carb in the other. It's all about sopping up the sauce. We weren't done with our meals unless the plate looked like a piece of swirly artwork; the paint was the red sauce, and the pita, the paint brush.

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1.

Heat the oil in a large skillet or pan with lid over low heat.

2.

Add the chopped garlic, paprika, cumin, & pilpelchuma to the pan and saute for 2-3 minutes until fragrant.

If you don't have store bought pilpelchuma mix together the olive oil, sweet paprika, hot paprika, cayenne, cumin and salt. Store remainders in the fridge in a jar.

3.

Mix in the canned tomatoes & salt. Cover the with lid and simmer for 15 minutes.

4.

Add and mix in the cilantro leaving a bit out of the pan to garnish with later.

5.

Make pockets in the sauce with a wooden spoon or spatula and very carefully crack the eggs into them. Make sure to space the eggs out. There should be sauce in between each egg for them to cook properly (and prettily).

6.

Immediately cover the pan, turn the heat up a bit to medium and cook without lifting the lid for 5-8 minutes depending on how you like your egg yolks. 5 for runny and 8 for cooked.

7.

Eat right away while its piping hot. Sopping up all the sauce with the pita. Enjoy!

About the author

Chef, owner of Moo Milk Bar in Toronto, photographer, and author of food blog [I Will Not Eat Oysters](#). Danielle Oron has an obsession with food. You won't find a lot of little dainty food penned and photographed by her. She loves a good family style meal. Her Israeli and Moroccan background definitely comes through in her cooking along with the classic French techniques she was taught at The French Culinary Institute (now the International Culinary Center). She also think I was Korean in another life. You'll see lots of influence from there as well. Eat well, invite friends over, feed the family, and enjoy food.

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