



MEJDI TOURS

Shakshuka Recipe

INGREDIENTS

- 4-6 Eggs
- 1 Large onion, diced
- 2-3 Garlic cloves, minced
- 1 Jalapeno or pepper of choice (optional)
- 5-6 Tomatoes (medium sized), chopped
- 3 Tbsp oil
- Salt and pepper to taste
- 1 Sweet red pepper (optional), chopped
- 1 Small Eggplant (optional), chopped
- Shakshuka Spice Mix (1/8 t. allspice, 1/8 t. black pepper, 1/4 t. chilli powder, 1/2 t. cumin, 1/8 t. garlic powder, 3/4 t. sweet paprika)

For Serving: Pita bread, feta cheese, fresh parsley

For Pairing: Chardonnay (alone or mixed w/ juice of choice)

NOTES



DIRECTIONS

STEP 1: Chop and prepare ingredients per instructions.

STEP 2: Heat olive oil in a large sauté pan on medium heat. Add the jalapeno (cut for desired heat level, instructions provided during class).

STEP 3: Add onion and cook until the onion becomes translucent. Then add the garlic cook a few more minutes.

STEP 4: Add the tomatoes, stir, cover and let cook. Remove cover, add Shakshuka spice mix, salt, pepper (if desired) and continue cooking a few more minutes. (If adding other ingredients, instructions provided during class).

STEP 5: Use a spoon to make small wells in the sauce, then crack an egg into each well. Cover the pan and cook until the eggs are done to your liking.

STEP 6: Serve with pita bread and toppings of choice.

