



## SIMPLE SHAKSHUKA

**SERVINGS: 4 | PREP TIME: 10 MINS | COOK TIME: 20 MINS**

Shakshuka is a fiery, tomato sauce based egg dish that is great for breakfast or to warm your dinner table on a cool evening. Start by cooking the dish on the stovetop and finish in the oven.

### INSTRUCTIONS:

Pre-heat the oven to 350 degrees.

Warm a 12-inch cast iron skillet over medium heat. Pour the olive oil into the hot pan, add the sliced onions and give them a toss to get them coated in the oil. Sauté the onions for 4-5 minutes until they start to become translucent, then add your red pepper, garlic, paprika, and cayenne pepper.

Continue cooking for 1 minute, then pour in your tomatoes and season with salt and pepper. Bring the sauce to a boil, then reduce your heat to medium low and allow the sauce simmer away for 4-5 minutes. Stir in the chopped kale and 1/2 cup feta. Remove from the heat.

Using a spoon, make 4 deep wells in the sauce, and crack an egg in each.

Transfer the skillet to your preheated oven, and cook for 8 - 10 minutes, until the whites of your eggs are cooked through, but the yolks remain runny.

Crumble over your reserved 2 tablespoons of feta, and season the top of your eggs with pepper. Serve immediately with crusty bread and fresh lemon.

### CRANK UP YOUR COOKING TIP:

The **Frigidaire Professional Range** has **PowerPlus® Convection** that circulates the heat in the oven for an evenly cooked dish.

### INGREDIENTS:

2 TBSP. extra virgin olive oil  
1 large red onion, sliced into half moons  
1 red bell pepper, julienned  
3 cloves of garlic, minced  
1 tsp. smoked paprika  
1/8 tsp. cayenne  
28 ounce can diced tomatoes  
1 cup kale, chopped  
1/2 cup feta cheese  
2 TBSP. feta cheese  
1/4 tsp. salt  
1/4 tsp. ground black pepper  
4 eggs  
Crusty Bread, fresh lemon and cilantro for serving