

SHAKSHUKA



**Time Required:
40 Minutes**



Servings: 8

INGREDIENTS:

- 1 small white onion
- 1/2 a bell pepper
- 14 oz. can of diced or crushed tomatoes
- 3 eggs
- Preferred seasoning (ex. salt, pepper, paprika, cumin, cayenne pepper)
- Oil

STEPS FOR COOKING:

1. Set a pan to low-to-medium heat and add the oil.
2. Add the finely chopped onion and bell pepper and sautee until crisp.
3. Pour in the diced/crushed tomatoes along with the seasoning, stir, and allow to cook for 2-3 minutes.
4. Crack the eggs on top of the mixture.
5. Cover and cook for 5 minutes.

Recipe Source: <https://www.aline-made.com/shakshuka/>

WIC Foods:

- Eggs
- Onion
- Bell Pepper

Pantry Foods:

- Cans of Tomatoes

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