**Eggs – Shakshouka (2 recipes: New/Simplified & Traditional)**

**New/Simplified**

Ingredients:

* 1 onion, diced
* mushrooms
* sliced or diced fresh tomatoes
* Eggs
* Salt
* Pepper

Direx:

* On a medium-low flame, sauté a layer of **onions**, over it a layer of **mushrooms**, then a layer of **tomatoes**. Cover pan.
* When it feels like it's time, use a tablespoon to shape concave wells for each egg you plan to drop in. Some folks dig until they see the pan (easier to see when your egg is done). I prefer to drop the egg into a thin layer of veggies.
* Crack and drop each egg into a well. Cover pan.
* Remove after confirming that the egg whites have turned white. Add **S&P**.

**Traditional**

Ingredients:

* 1 onion, diced
* 1 jalapeño (or red bell[[1]](#footnote-1)) pepper, diced
* 4 garlic cloves, chopped
* 2 tbsp olive oil
* 1 teaspoon cumin
* 28 oz. can whole peeled tomatoes (or use fresh tomatoes, but increase cooking time until they fall apart/break down)
* 4-7 eggs
* Parsley and/or cilantro
* Salt
* Pepper

Direx:

* Over a medium flame, pour oil into skillet.
* Add onion and jalapeño pepper. Stir fry for 5 minutes or until onion is translucent.
* Add garlic and spices (cumin or cumin/paprika/chili powder) and stir fry for another minute.
* Add tomatoes, using a large spoon or spatula to break down.
* When sauce is simmering, create little wells in mixture and crack an egg into each well.
* Reduce heat, cover skillet, and cook 5-8 more minutes.
* Chop parsley and/or cilantro.
* Remove from flame, season with salt and pepper, and sprinkle parsley and/or cilantro on top.
1. If opting for bell pepper instead of jalapeño, compensate by adding 2 teaspoons paprika and ¼ teaspoon chili powder too. [↑](#footnote-ref-1)