



# Shakshouka

## with Chef Craig Tinling

2 tablespoons olive oil  
1 onion, chopped  
2 Anaheim peppers, seeded and chopped  
1 jalapeño or habanero pepper, seeded and finely chopped  
1 (28-ounce) can diced tomatoes  
1/2 cup vegetable broth  
1 teaspoon cumin  
1 teaspoon smoked paprika  
1/2 teaspoon dried oregano  
1/2 teaspoon salt  
1/4 teaspoon freshly ground black pepper  
6 to 8 eggs  
2 tablespoons chopped parsley  
1/4 cup crumbled feta cheese

1. In a large, deep skillet, heat oil over medium-high heat. Add onion and peppers and cook until softened and beginning to brown, about 7 minutes. Add tomatoes, vegetable broth, cumin, paprika, oregano, and salt and pepper; simmer for 20 to 22 minutes or until thickened.
2. Crack eggs evenly on top of sauce; cover and cook for 6 to 8 minutes or until whites are set and yolks are thick but runny (if you like firmer yolks, cook for 1 to 2 minutes more). Sprinkle with parsley and feta cheese and serve with warm pita bread.