

Shakshuka

Serves 8:

1kg fresh tomatoes roughly chopped
4 garlic cloves peeled and crushed
1 tblsp tomato puree
1 tblsp olive oil
2 tsp sweet paprika
8 eggs
Salt and ground pepper to taste
8 bagels/ slices of left over Challah
Coriander and parsley to garnish

Place tomatoes, garlic, tomato puree, oil, salt, pepper and paprika in a deep sided frying pan over a medium heat. Simmer for 10 minutes, continue to stir until the tomatoes are soft and the sauce is to your taste.

Break the eggs on top of the tomato sauce and simmer for another 5 minutes or until the eggs are cooked to your liking.

Place the pan on the table and enjoy.

