

Shakshuka



Ingredients for 2/3 people

Cooking oil

1 large onion sliced

$\frac{1}{2}$ tsp cumin

$\frac{1}{4}/\frac{1}{2}$ tsp cayenne pepper

2 peppers, deseeded and sliced

1 tin chopped tomatoes

2tsp brown sugar

2tsp chopped thyme

1 egg per person

2tbsp chopped coriander (optional)

Method

1. Heat oil in a large pan and cook onion for 2 mins.
2. Add cumin and cayenne, cook for 1 min.
3. Add peppers and cook until they soften. Then add tomatoes, sugar and thyme.
4. Simmer for 15 mins until vegetables are softened.
5. Make gaps in the stew and crack an egg into each one. Cover the pan and cook until eggs are just set.
6. Serve with chopped coriander (optional) and crusty bread.