

# Shakshouka, 2 Ways

Please check all labels carefully for your dietary restrictions.

Contains Dairy, Can Be Omitted

Contains Eggs, Can Be Omitted

3 tablespoons extra-virgin olive oil  
1 large onion, halved and thinly sliced  
1 large bell pepper (red, orange or yellow), seeded and thinly sliced  
3 garlic cloves, thinly sliced  
1 teaspoon ground cumin  
1 teaspoon sweet paprika  
½ tsp ground chili powder, or to taste  
⅛ tsp ground nutmeg  
⅛ teaspoon ground cayenne, or to taste  
1 (28-ounce) can whole plum tomatoes with their juices  
¾ teaspoon kosher salt, plus more as needed  
½ teaspoon black pepper, plus more as needed

Chopped cilantro, for serving

Sliced avocado, for serving

Hot sauce, for serving

Gluten-Free Naan (see recipe @cravingsinspired), for serving

**Option 1:** 5 ounces crumbled feta or goat's cheese (can be omitted)  
4 large eggs

**Option 2:** 1 pound lamb merguez sausage  
1, 15 ounce can garbanzo beans (chickpeas), drained. Reserve liquid (aquafaba) for another use.

Heat oil in a large skillet over medium-low. Add onion and bell pepper. Cook gently until very soft, 25-30 minutes. Add garlic and cook until tender, 1 to 2 minutes; stir in cumin, paprika, nutmeg, chili powder and cayenne, and cook 1 minute. Pour in tomatoes and season with ¾ teaspoon salt and ½ teaspoon pepper; simmer on low until tomatoes have thickened, about 30 minutes. Taste and adjust seasonings, if needed.

**Option 1:** Sprinkle cheese, if using, over tomato mixture. Gently crack eggs into skillet over tomatoes. (It helps to first crack eggs into individual ramekins and carve out a nest in the tomato mixture into which to pour the individual eggs.)

Season eggs with salt and pepper. Cover skillet and simmer until eggs are just set, 7 to 10 minutes. Whites should be set and yolks golden and oozy. Sprinkle with cilantro and avocado; serve with hot sauce and gluten-free Naan.

**Option 2:** Grill merguez sausage until medium rare (or desired temperature). Add 1 can of drained chickpeas to tomato mixture and heat through. Mound onto plate and top with grilled sausages, chopped cilantro, and avocado. Serve with hot sauce and gluten-free Naan.

