

# SHAKSHOUKA



## TOOLS



**10748**  
Cocottes



**H3910GY**  
High Heat  
Spatula Spoon



**H722A**  
5-Pc Measuring  
Spoon Set

## RECIPE

### Ingredients

- 1 tablespoons olive oil
- 2 cloves garlic, minced
- 1 medium onion, diced
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon turmeric
- ½ teaspoon paprika
- ½ teaspoon cumin
- 2 tablespoons harissa paste
- 2 tablespoons tomato paste
- 14½ oz diced tomato, or 4 fresh
- 1 15-ounce can chickpeas, drained
- 4 large eggs
- fresh parsley, chopped, to serve
- 1 loaf baguette or flatbread, to serve

### Directions

Preheat the oven to 375°.

In a large cast-iron skillet, heat the oil over medium heat. Add the garlic and onions, cooking until the onions are translucent and the garlic is starting to slightly brown.

Add the spices and harissa paste, cooking the spices until fragrant, about 1 minute. Add the tomatoes and tomato paste and cook for about 5 minutes. Add drained chickpeas and cook an additional 10 minutes or until the sauce has thickened to the point where pressing down with a spoon leaves an indent that holds its shape.

Transfer the mixture between 4 cocottes. Taking the back of a spoon, make 4 large indents into the sauce, to hold an egg. Crack the eggs into each of the indents.

Bake in the oven for 8-10 minutes or until until the eggs are cooked to your liking. Garnish with chopped herbs. Serve hot with baguette or flatbread.

