

# CHORIZO AND FETA SHAKSHUKA

Serves 4

## INGREDIENTS

- onion x 1, dice
- red pepper x 1, dice
- yellow pepper x 1, dice
- garlic cloves x 2, crush
- chorizo x 200g, diced
- feta x 200g
- free-range eggs x 4
- ground cumin x 2 tsp
- smoked paprika x 2 tsp
- tomato puree x 60g
- chopped tomatoes x 400g
- fresh parsley x 20g
- butter/oil
- sea salt
- black pepper
- sourdough

## METHOD

- pre-heat the oven at 180°C
- prepare all the ingredients (see above)
- heat butter/oil over a medium heat in a deep frying pan/skillet (needs to fit in the oven)
- add the onion and garlic and cook for 10 minutes, until soft
- add the cumin, smoked paprika, tomato puree and cook for 2-3 minutes
- add the red pepper, yellow pepper and the chorizo and cook for 5 minutes
- add the chopped tomatoes, stir well and cook for 10 minutes
- once the sauce has thickened, remove from the heat and season with salt and pepper
- make four wells in the sauce and crack an egg into each well
- crumble the feta on top
- put the pan into the oven and bake for 8-10 minutes
- remove from the oven, sprinkle with parsley
- serve with fresh/toasted sourdough

