

## Shakshuka – Israeli recipe

- Fresh tomatoes
- Tomato paste
- Red pepper
- Spicy pepper
- Onion
- Garlic head sliced small
- Eggs
- Spices: basil, red paprika, salt, pepper, slight sugar

\*Cut all vegetables into small cubes\*



1. In a pan, boil olive oil, add the onions and fry until they get slight brown color, then add the garlic.
2. Add the fresh tomatoes and the pepper, mix.
3. Add the tomato paste and the spices, let it boil 2-3 mins.
4. Make small gaps in the sauce and place the eggs gently.
5. Cook when covered, between 5-10 mins.