**Shakshuka**  
*Serves 12 or more*  
**Ingredients:**  
- 2 Tablespoons olive oil  
- 1 medium yellow onion, diced  
- 2 cloves garlic, minced  
- 2 medium green peppers, diced  
- 2 – 28 ounce cans diced tomatoes*  
- ¼ cup tomato paste  
- 2 teaspoons chili powder  
- 2 teaspoons cumin  
- 2 teaspoons paprika  
- Pinch of cayenne pepper  
- Salt and pepper, to taste  
- 12 eggs  
- ¼ cup fresh parsley, stems removed and minced for garnish  

**Instructions:**  
1. Heat skillet to medium high and add olive oil and diced onion. Sauté until the onion begins to soften slightly. Add garlic and continue to sauté until the mixture is fragrant. Add diced pepper and stir to combine. After 3 to 4 minutes, add canned tomatoes, tomato paste, chili powder, cumin, paprika, cayenne and a pinch of salt and pepper. Cover and bring to a simmer.  
2. Simmer sauce for 20 minutes. Meanwhile, crack eggs into small bowls to make sure there are no shells. Once the sauce has thickened, disperse the eggs across the surface of the sauce and cover.  
3. Poach the eggs in the sauce until the yolks are cooked through. Garnish evenly with chopped parsley and serve warm with chapati for dipping!

**Chapati**  
*Makes 12 (or more) chapati*  
**Ingredients:**  
- 1 ½ cups unbleached flour, plus extra for kneading  
- 1 ½ cups whole wheat flour  
- 1 teaspoon kosher salt  
- ¼ cup vegetable oil, plus more for cooking  
- ½ cup plus ½ cup water  

**Instructions:**  
1. Whisk the flours and salt together in a large mixing bowl.  
2. Drizzle the oil across the surface and mix until shaggy clumps form. Pour ½ cup water across the flour and stir until no liquid is visible. Add the second ½ cup water and, using clean hands, mix together by folding and kneading the mixture until it forms a ball of sorts. The mixture will be pretty sticky, but do your best to scrape off any dough that sticks to your hands and bowl to add back to the mixture.  
3. On a lightly floured workspace, work the mixture into a single ball by squeezing and pushing. Once it comes together, knead for 5 minutes, sprinkling additional flour on your work area and hands, as needed, until the dough is smooth, soft, and not at all lumpy.  
4. Using a rolling pin*, roll the dough into a large 14-inch square. Cut the dough into ¾-inch or 1-inch long strips and then roll each strip into a coiled spool. Pat each coil flat with your hands and then roll out as thinly as possible.  
5. Heat a griddle or large skillet to medium high or 375° F. Brush one side of the dough with oil and place it oiled side down on the hot griddle or pan. Fry for about two minutes or until you see light brown spots when you peek underneath. Flip to cook the other side.  
6. Enjoy warm with your favorite stews, dips, and beyond!

*Note: We will be using the can from the tomatoes as our chapati rolling pin. Wash it or place it in a Ziploc bag for rolling!