

Shakshuka

Serves: 6 (two eggs per person)



Ingredients:

- 1/2 Tablespoon paprika
- 1/2 Tablespoon ground cumin
- 1 teaspoon ground coriander
- 1/2 teaspoon salt
- 1/4 teaspoon cinnamon
- 1/4 teaspoon black pepper
- 2 Tablespoons extra virgin olive oil
- 1 medium yellow onion, small diced
- 4 cloves garlic, minced
- 2 Tablespoons fresh ginger, minced
- 2 (28-oz.) cans diced tomatoes (use crushed tomatoes for a smoother sauce consistency)
- 2 Tablespoons harissa
- 2 Tablespoons honey
- 12 eggs
- Garnish: 2 Tablespoons fresh parsley or dill, roughly chopped

Directions:

1. Create the spice blend: in a small bowl combine paprika, cumin, coriander, salt, cinnamon, and black pepper. Set aside.
2. Heat a large skillet to medium heat. Add extra virgin olive oil and allow oil to heat up before adding diced onion, minced garlic, and minced ginger. Sauté until soft and fragrant, 2-3 minutes.
3. Add in canned diced tomatoes, spice blend, harissa, and honey. Stir well to combine and allow to simmer for a few minutes to thicken, about 3-5 minutes.
4. Meanwhile, prepare the eggs by cracking them into a few small, separate bowls. This allows for a smoother transition into the Shakshuka sauce. Check to ensure there are no shells.
5. Once the sauce has thickened slightly, season to taste with salt and pepper. Reduce the heat and create 12 small wells or indentations in the sauce. Add one egg to each well, then cover the skillet with a lid.
6. Poach the eggs in the sauce until the yolks have reached desired doneness and egg whites are set. Uncover and garnish with roughly chopped herbs. Serve warm with yogurt sauce and optional baguette, pita, or chapati bread.

Herb Yogurt Drizzle & Cinnamon Citrus



Ingredients:

For the Herb Yogurt Drizzle:

- 3/4 cup (6 oz.) plain Greek yogurt
- 1 teaspoon extra virgin olive oil
- 1 lemon, juiced
- 1 Tablespoon fresh parsley, roughly chopped
- 1 Tablespoon fresh dill, roughly chopped
- Salt and pepper, to taste
- 2 Tablespoon hot water, as needed

For the Cinnamon Citrus:

- 4 oranges of choice -- Navel, Valencia, Cara Cara, etc.
- 1-2 teaspoons cinnamon

Directions:

For the Herb Yogurt Drizzle:

1. Combine all ingredients in a bowl, minus the hot water.
2. For a thinner consistency, slowly drizzle hot water into the yogurt mixture, as needed, and whisk until desired consistency is achieved. Enjoy immediately drizzled over Shakshuka.

For the Cinnamon Citrus:

1. To prepare the oranges, place on a cutting board and cut away the ends. Set on one of the flat surfaces and cut away the rind and pith, following the curve of the orange.
2. Once the rind and pith are fully removed, turn the orange on its side and thinly slice into wheels.
3. Spread orange wheels out on a serving dish and lightly dust with cinnamon (Optional to use a fine mesh strainer).