



# Shakshouka

**Yield: 10 servings**

## INGREDIENTS:

10 Sunny Fresh<sup>®</sup> Hard  
Cooked Egg 50038, halved  
Flat leaf parsley

## MORE OPTIONS:

Any of Sunny Fresh hard  
cooked products

## SHAKSHOUKA BASE:

- 1 Tbsp olive oil
- 1 cup white onion peeled and diced
- 1 clove garlic minced
- 4 cups ripe diced tomatoes, or 2 cans (14 oz. each) diced tomatoes
- 2 Tbsp tomato paste
- 1 green bell pepper seeded and chopped
- 1 tsp mild chili powder
- 1 tsp cumin
- 1 tsp paprika
- Pinch of cayenne pepper
- Salt and pepper, to taste



## PREPARATION:

- 1 Prepare Shakshouka base: cook onion, garlic and bell pepper in olive oil until tender (about 8 minutes, using a Dutch oven or Le Creuset style casserole dish), add spices, toast lightly. Add tomato, adjust seasoning and simmer for 20 minutes. Keep warm.
- 2 Place halved hard cooked eggs in Shakshouka base and keep warm.
- 3 Top with chopped flat leaf parsley when ready to serve.

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