Shakshuka Breakfast Pizza

Time: 40 min.
Difficulty: Easy

Ingredients (2 people)

- **Ingredients**
    - Chopped Tomatoes 26.6oz 750 gr
    - Cloves of Garlic, Chopped 2
    - Cumin 1 teaspoon
    - Extra Virgin Olive Oil 2 Tablespoons, plus more for drizzling
    - Feta, crumbled 140 gr
    - Fresh Parsley, roughly chopped To garnish
    - Large Eggs, room temperature 6
    - Medium Onion, Chopped 1
    - No Knead Pizza Dough 1 batch
    - Paprika 1 teaspoon
    - Red Pepper Flakes 1 pinch
    - Salt & Pepper to taste

For this recipe we used:

Preparation

1. Preheat oven to 450 degrees. place pizza stone in oven (if using) & line two trays with parchment paper.

2. In a saucepan over medium heat add the olive oil, onion & garlic. cook until softened, about 15 minutes.

3. Stir in chopped tomatoes, salt, pepper, cumin, paprika & red pepper flakes. simmer until sauce begins to thicken slightly, about 10 minutes. remove from heat & set aside while you roll out the dough.

4. Evenly divide dough into two. on a lightly floured surface, shape each piece into a 12-inch circle. transfer to parchment paper.

5. Brush dough with olive oil & evenly divide the sauce between the two. one at a time slide each pizza onto the pizza stone & bake for 5 minutes.

6. Remove from oven & create 3 wells in the sauce. crack 3 eggs onto each pizza & sprinkle with feta.

7. Transfer back to the pizza stone & bake for an additional 10 minutes, until crust is golden brown & egg whites are cooked throughout.

8. Garnish with parsley and serve

- Marcella of @modestmarce