



Shakshuka



Time: 60 min.

Difficulty: Medium

Ingredients (2 people)

- **Ingredients**

- Finely Chopped tomatoes 3x400g 400 gr
- Bread 2 slices
- Eggs 3
- Extra virgin olive oil q.b.
- Garlic 1 clove
- Hot chilli pepper 1
- Hot paprika 10 gr
- Natural brown sugar 1 spoonful
- Onion 1
- Parsley to taste
- Peppers 300 gr
- Salt and pepper to taste

For this recipe we used:



Preparation

1. Start by finely chopping the onion and garlic, sauté with some extra virgin olive oil and hot paprika.
2. Then slice the pepper and chilli peppers and add to the pan.
3. Add salt and pepper and the ***Pomi finely chopped tomatoes***, followed by a spoonful of the natural brown sugar.
4. Cook for 20 minutes, break the egg open and pour it directly into the pan, cover and cook for 8 minutes.
5. Garnish with a sprinkling of chopped parsley, serve with some toasted bread.