



Easy Shakshuka

Shakshuka is a middle eastern breakfast food of eggs poached in a hearty, spicy tomato sauce.

It's quick and easy to make and is great for brunch or dinner too!

Ingredients

- 2 T Olive Oil
 - 1/2 of a Red Onion chopped
 - 2 Cloves of Garlic
 - 1 Red Pepper chopped
 - 1 t Ground Cumin
 - 1/2 t Paprika
 - 1/8 t Red Pepper Flakes
 - Salt & Pepper to taste
 - 1 28 oz. Can Chopped Tomatoes
 - 1/4 can Tomato Paste
 - 2-6 Eggs
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- Small white potatoes for roasting
 - Crusty bread, toasted

Instructions

1. Heat olive oil over medium-high heat.
2. Add chopped onion, garlic and red pepper, saute until soft.
3. Add spices and mix to blend.
4. Add tomatoes and tomato paste, stir and simmer over low-medium heat for 5-10 minutes.
5. While tomato mixture cooks, wash & cut potatoes in half, season with kosher salt & pepper and preheat Air Fryer to 375 degrees
6. Using the back of a spoon, make a depression in the tomato sauce and break an egg into it, repeat with each egg.
7. Sprinkle salt & pepper over eggs and cover pan to help cook eggs.
8. While eggs cook, roast potatoes in Air Fryer for 7-10 minutes & toast bread.
9. When whites are set and yolks are still runny, spoon eggs & sauce into a shallow bowl (you can garnish with parsley, cilantro, cheese etc.)
10. Serve with toast and roasted potatoes.