

# WHAT'S COOKING?

## Shakshuka

### INGREDIENTS

Olive oil for frying  
2 small onions - finely chopped  
2-3 red or green peppers (optional)  
4 medium tomatoes - cubed.  
200 g. tomato paste  
Some water  
Salt and Pepper  
1 hot chili pepper - whole (optional)  
Squeeze of lemon  
4 eggs



### DIRECTIONS

1. In a pan, Saute` the onions in olive oil until golden.
2. Add in the peppers, tomatoes and saute for 4-5 minutes.
3. Add the tomato paste (and some water), and stir until homogenized. Season with salt and pepper.
4. If using the hot pepper, put into the pan (whole).
5. Add a little squeeze of lemon, stir.
6. Now, crack the eggs, put each egg in a different side of the pan carefully so it won't break .
7. Leave it on for about 20-30 minutes, the eggs will be done, and it all will turn out just delicious.

Serving suggestion- Eat with pita bread, or white bread, chumus and zaatar.

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