**Shakshuka**

Poached eggs in a spicy tomato sauce, served with warm bread

**Ingredients:**

* 15 olive oil
* 1 garlic clove, minced
* 1/2 onion, minced
* 15 ml tomato paste
* 5 ml harissa paste
* 5 ml ground paprika
* 1 ml ground cumin
* 1 ml sugar
* 3 tomatoes chopped
* 10 ml mint, minced
* 150 ml water
* 2 eggs
* salt & pepper – to taste

**Instructions**

Cook the olive oil, minced garlic, and onion for 2 minutes in a non-stick frying pan over medium heat. Mix in the paste and spices. Add the tomato, mint, and water and cook for 15 minutes, stirring occasionally.

Make three holes into the tomato sauce and place an egg in each one. Lower the temperature so that the eggs just cook, but the sauce doesn't splash. Cook for about 10 minutes or until the eggs have the consistency you desire.

Season with salt and pepper. Serve the shakshuka with [warm bread](https://www.aline-made.com/homemade-pita-bread/) and eat it straight out of the pan using the bread and your hands.