## Poached Eggs in Tomato Sauce with Chickpeas and Feta (Shakshuka)

## Ingredients:

1/4 cup olive oil

1 medium onion, finely chopped

4 garlic cloves, coarsely chopped

2 jalapenos, seeded, finely chopped

1 15-oz can chickpeas, drained

2 tsp Hungarian sweet paprika

1 tsp ground cumin

1 28-oz can whole peeled tomatoes, crushed, reserve juice

Kosher salt and freshly ground black pepper

1 cup coarsely crumbled feta

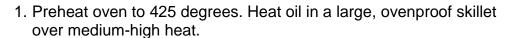
8 large eggs

1 tbsp chopped flat-leaf parsley

1 tbsp chopped fresh cilantro

Warm pita bread

## Directions:



- 2. Add onion, garlic, and jalapeños. Cook, stirring occasionally, until onion is soft, about 8 minutes.
- 3. Add chickpeas, paprika, and cumin. Cook for 2 minutes longer.
- 4. Add crushed tomatoes and their juices. Bring to a boil. Reduce heat to medium-low and simmer, stirring occasionally, until sauce thickens slightly, about 15 minutes. Season to taste with salt and pepper.
- 5. Sprinkle feta evenly over sauce.
- 6. Crack eggs one at a time and place over sauce, spacing evenly apart.
- 7. Transfer skillet to oven, and bake until egg whites are just set but yolks are still runny, 5–8 minutes.
- 8. Garnish with parsley and cilantro. Serve with pita bread for dipping.

