

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

Ingredients:

¼ cup olive oil
1 medium onion, finely chopped
4 garlic cloves, coarsely chopped
2 jalapeños, 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:

1. Preheat oven to 425 degrees. Heat oil in a large, ovenproof skillet over medium-high heat.
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.