



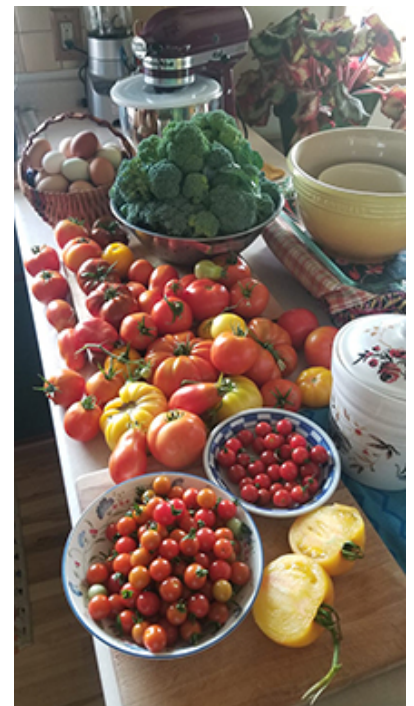
This summer my chickens have been steadily laying 9-12 eggs a day. I give a lot of eggs away but we still have plenty to cook and bake with. I'm always looking for new ways to use eggs. And then tomato season roared in with all it's red, yellow, orange, purple, green and stripey glory. So many tomatoes! So many eggs. Hmmm, let's put them together. This recipe was adapted from a bunch of recipes I looked at on the internet. It's the best thing I've eaten all summer. A good crusty bread for dunking is mandatory.

**Shakshuka** ('Shock-shoe-kah' or 'shack-shoe-kah')  
Dishes with eggs stewed in tomatoes are found all over the Middle East, North Africa, and beyond.

There's disagreement on the exact place of origin, but it might be Tunisia. Shakshuka means "a mixture" or "all shaken up" in Tunisian dialect. Other regions have adapted their own versions – the Italians call it "eggs in purgatory"; in Spain they add chorizo sausage, while in Mexico black beans go in the sauce and the dish is topped with queso fresco and avocado. There's a lot of room for creativity in this dish.

## Ingredients

- 6 tablespoons extra-virgin olive oil
- 2 cups chopped onion
- 1 cup poblano peppers, seeded and diced (green bell pepper or a hotter pepper like Jalapeno, or any pepper combo can be substituted. I used what was available in my garden at the time)
- 4 large garlic cloves, chopped (about 2 tablespoons, more, or less if you want)
- 2 teaspoon ground cumin
- 2 teaspoons sweet paprika
- ½ teaspoon grated nutmeg
- 1 teaspoon ground cayenne, or to taste
- 3 pounds meaty tomatoes, cored and chopped (I used a mix of Roma, Cherokee purple, and Wisconsin 55. I peeled the purples before chopping as their skin is pretty thick)
- 1-1/2 teaspoons kosher salt, plus more as needed
- 1 teaspoon black pepper, plus more as needed
- 5 ounces feta, crumbled (about 1 1/4 cups)
- 6 large eggs, room temp
- Chopped cilantro and hot sauce for serving





## Directions

Heat oven to 375 degrees. Heat oil in a large skillet over medium-low. Add onion and peppers. Cook gently about 10 minutes. Add garlic, cook, 1 to 2 minutes; stir in cumin, paprika, nutmeg, and cayenne, and cook 1 minute. Add tomatoes and season with salt and pepper; simmer until tomatoes have thickened, 10-20 minutes - It depends on water content of the variety of tomatoes you use.

Gently crack eggs into skillet over tomatoes. Season eggs with salt and pepper. Turn the heat down a bit. If you like poached eggs put a lid on the pan for about 5 minutes. This will give you a slightly runny egg. If you prefer not so runny eggs you can leave the cover off and just watch until they reach the desired doneness. I actually intentionally broke the yolks after cracking them into the pan so that they ran out into puddles and settled down into the sauce, then simmered for about 10 minutes. The result was tender eggs with almost the texture of cheese and noodles in lasagna. Crumble the feta over the top. Serve with cilantro and hot sauce if desired.

