

Eggplant Shakshuka

Ingredients:

- 3 tbs extra-virgin olive oil
- 1 large onion, halved and thinly sliced
- 1 large red capsicum, seeded and thinly sliced
- 1 large eggplant, roasted and peeled
- 4 garlic cloves, minced (or 1 tsp minced from jar)
- 1 tsp ground cumin
- 1 tsp curry powder
- 1 tsp sweet paprika
- ½ tsp ground cayenne, or to taste
- 3 tbs tomato paste
- 1 cup water, more if needed
- 4 medium tomatoes, diced
- ¾ tsp salt, plus more as needed
- ¼ tsp black pepper, plus more as needed
- 6 large eggs
- Chopped coriander, for serving



Directions:

Heat oven to 375 degrees C. Heat olive oil in a large skillet/pan over medium-low heat. Add onion and cook for 1-2 minutes. Add roasted eggplant. Cook gently until very soft, about 15 minutes. Add garlic and cook until tender, 1 to 2 minutes; stir in cumin, paprika, curry powder and cayenne, and cook 1 minute. Add tomato paste and cook together for 2 to 3 minutes then add water and diced tomatoes, season with 3/4 teaspoon salt and 1/4 teaspoon pepper; simmer until mixture thickens, about 10-15 minutes. Taste and add more salt and pepper if needed.

Gently crack eggs into skillet over tomatoes. Season eggs with salt and pepper. Transfer skillet to oven and bake until eggs are just set, 7 to 10 minutes. Sprinkle with coriander.