

Red Shakshuka

Extra virgin olive oil

1 small onion, or shallots of scallions, sliced thinly

1 red pepper (or green or yellow), sliced thinly

1 spicy pepper (jalapeno, serrano or a pinch of crushed red chilies), minced

3 cloves garlic (or ½ teaspoon garlic powder)

1 teaspoon cumin

1 teaspoon paprika

Pinch of cayenne pepper (optional)

3 cups canned or jarred tomatoes or puree

6 eggs

Salt and pepper to taste

Garnishes: chopped parsley, crumbled feta cheese, za'atar, sumac, thinly sliced hot peppers, dollop of yogurt

1. Heat a medium sauté pan, lightly coated with evoo, over medium-high heat. Sauté onion and peppers until lightly caramelized, about 3-5 minutes.

2. Add garlic, cumin and paprika and stir to coat the veggies. Reduce heat to medium and add tomato product. Reduce the mixture, stirring occasionally, for about 3 minutes.

3. With the back of a spoon, create a small indentation on surface and crack an egg into the well. Continue with remaining eggs.

Salt and pepper each egg.

4. Reduce to a Simmer and cook until egg whites are completely set and yolks are still runny, about 10-12 minutes.

5. Garnish as desired. Serve with bread.

Green Shakshuka

I love creamed spinach and this version reminds me of the creamy dish. I like to sprinkle tons of cheese over the top and cook in the oven until melty and simply delicious. To make this dish more of an entrée (for me this is a favorite weeknight dinner!) spoon over grains or crusty toasted bread.

Extra virgin olive oil

1 leek, white parts only, or small onion, sliced thinly

1 green pepper, or poblano pepper, sliced thinly

1 spicy pepper (jalapeno or serrano, or pinch of crushed red chilies)

3 cloves garlic (or ½ teaspoon garlic powder) minced

6 cups fresh spinach or Swiss Chard (tough stems removed) chopped or 3 cups frozen spinach,

Swiss Chard (If using frozen be sure it is thawed and squeeze as much water out as possible)

1 teaspoon ground cumin

½ teaspoon caraway (optional)

½ teaspoon coriander (optional)

¼ cup half and half or heavy cream or milk

2 tablespoon unflavored yogurt

6 eggs

Salt and pepper to taste

Garnishes: chopped parsley, dill, thinly sliced jalapenos, crumbled cheese like feta, za'atar, sumac, dollop of yogurt

Preheat oven to 350F.

1. Heat a medium sauté pan, lightly coated with evoo, over medium-high heat. Sauté leek or onion and peppers until lightly caramelized. Add garlic and greens. Sauté, stirring often, until over medium heat until most of the water is cooked out.

2. Add cumin and other spices if using and stir to coat spinach. Add cream and yogurt and stir to combine. The mixture should be very thick and creamy, if not continue to cook water out of the mixture.

3. With the back of a spoon, make a well and crack an egg into it. Continue with remaining eggs. Salt and pepper each egg.

4. Reduce heat to a simmer and cook until egg whites are set and yolk is still runny, about 10 minutes). If you are using cheese, sprinkle cheese over the top and pop the dish into the oven for just a few minutes to melt the cheese.

5. Garnish as desired.