



FINCH + FENNEL

## Shakshuka

PREP TIME: 10 Minutes  
COOK TIME: 20 Minutes  
SERVINGS: 4

### INGREDIENTS:

3 Tbsp Olive Oil  
6 Garlic Cloves, minced  
2 Tbsp F+F Pepper Garlic Seasoning  
28 oz Crushed Tomatoes, undrained  
8 Eggs  
¼ c Chopped Fresh Cilantro  
¼ c Crumbled Feta or Goat Cheese



### INSTRUCTIONS:

1. Warm oil in large skillet over medium-high heat. Add garlic & cook, stirring frequently, until it begins to soften.
2. Stir in F+F Pepper Garlic Seasoning & sauté until fragrant. Add tomatoes & their juices; stir to combine.
3. Bring to a boil, stirring occasionally, then reduce heat to simmer.
4. Use large cooking spoon to make 8 shallow depressions in sauce. Crack one egg into each depression.
5. After adding last egg, return to medium-high heat & cover the skillet tightly.
6. Cook 6 minutes without lifting lid, then check eggs for desired doneness, about 6 minutes for runny yolks to 10 minutes for hard-cooked.
7. Divide eggs & sauce among 4 shallow bowls, and sprinkle with cilantro & cheese. Serve immediately.

*Enjoy!*

