

ALL SHAKSHOUKA'D UP!



TWO JEWS MAKING FOOD EPISODE 26

SHAKSHOUKA

Ingredients

- 1/4 cup chopped fresh flat-leaf parsley (optional)
- 1 onion
- 1 Bell Pepper
- 1 cup cubed feta or tofu (optional)
- 6 eggs
- 2 teaspoons tomato paste
- 1/4 cup vegetable oil
- 6 cloves garlic, roughly diced
- 2 teaspoons salt, or to taste
- 1 teaspoon sweet paprika
- 2 lbs. fresh tomatoes, unpeeled and cut in quarters, or one 28 oz can of tomatoes

Directions

- Place the tomatoes, onions, bell pepper, garlic, salt, paprika, tomato paste, and vegetable oil in a large frying pan. Bring to a simmer and cook, uncovered, over low heat until thick, for about 30 minutes, stirring occasionally.
- Make slight depressions in the tomato mixture with a spoon and break the eggs into the space created. If adding feta (or tofu) and parsley, sprinkle them on top. Cover and continue to cook for about 3 to 4 minutes until the eggs are set.
- Bring the frying pan directly to the table. Set it on a trivet and spoon out on plates.

Note: Serve with Amy's mom's pita!

SANDY'S PITA GARLIC BREAD

by Amy's Mom

Ingredients

1 package of pita bread (regular or whole wheat)
2 Tbsp. butter, melted
2 Tbsp. Olive Oil
Parmesan Cheese
Garlic Powder
Italian Seasoning

Instructions

- Separate the pita into two discs, slicing carefully through to separate (some brands of pita are a little fluffier than others – these work the best).
- Place the separated pita on a cookie sheet.
- Combine melted butter and olive oil, then brush each pita generously without saturating
- Cover with parmesan cheese, garlic powder, and Italian seasoning (use your judgment on how much).
- Place the cookie sheet in the oven under the broiler and broil on high until the pitas are brown and crispy.
 - You need to keep a close eye on them because it goes FAST and they can burn easily! You might need to rotate the sheet or move the pita around to have them crisp up evenly.
- The final result should be crispy with a slightly soft underside.
- Serve as a side to ANYTHING, especially this Shakshouka!