

# Shakshuka

Adapted from *Plenty*, by Yotam Ottolenghi

Serves 2:

## Ingredients

1/2 teaspoon ground cumin  
1 tablespoon canola or vegetable oil  
1 large onion, sliced  
1 bay leaf  
3 thyme sprigs  
1 tablespoon chopped parsley  
1 tablespoon chopped cilantro, plus more for garnish  
2 teaspoons sugar  
large pinch of saffron  
kosher salt and freshly ground black pepper  
2 cups chouchouka  
about 1/2 cup water  
4 eggs

## Preparation

In a large skillet, toast ground cumin over medium heat for a minute or two, just until fragrant. Add canola oil to pan, and sauté sliced onions, about 5 minutes. Stir in bay leaf, thyme sprigs, chopped parsley and cilantro, and sugar. Continue to cook, stirring occasionally, for another 10 minutes, until onions start to caramelize. Dissolve a large pinch of saffron by stirring it in with onion mixture; season to taste.

Add chouchouka to pan with onions.

Pour in some water so that mixture has the consistency of a thick pasta sauce.

Reduce heat to low and cook for another 15 minutes, adding more water if needed.

Remove the bay leaf and sprigs of thyme; taste and adjust seasoning, if needed.

If you're serving in individual pans, portion the sauce out now.

Warm over medium heat, then create four wells in the sauce to accommodate the eggs.

Carefully crack an egg into each well, season with kosher salt and ground black pepper, and cover pan(s).

Reduce heat to low and cook gently for 10 to 12 minutes, until the eggs have just set.

Sprinkle with chopped cilantro and serve immediately in the pan.

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