

Hamidah's Simple Shakshouka

Ingredients

My mom's Shakshouka has the simplest ingredients, with no beans, no beef, no extra vegetables. Just tomatoes and eggs.

- 2 tbsp olive oil
- 1 large onion
- 6-7 tomatoes
- 2 tbsp of tomato paste
- 3-4 eggs
- Salt, pepper, nutmeg, paprika, cumin
- Chili sauce
- Cilantro or parsley leaves to garnish
- Ground beef, beans, sliced bell pepper (optional)



Directions

- Cook your onion until translucent using the olive oil preferably in an iron skillet
- If you want to add beans, cooked ground beef, or sliced bell pepper add it now
- Then add salt, pepper, your spices, and tomato paste.
- Add chopped tomatoes (and the juice) let the mixture simmer (cover the skillet for around 10 minutes)
- Make the “well” for the egg to cook and add the egg. (tips: Crack the egg one by one into the small bowl to make the transfer to the skillet easier)
- Cover the skillet again for 3-4 minutes
- Add a bit of pepper on top of the egg
- Garnish with cilantro or parsley leaves
- Serve it with a slice (or two) white bread

From the Chef

This week marks my third week in New York City and the longest time I have been away from my hometown...I know the Shakshouka won't taste the same if I make it compared to mom's but it will be the best medicine for my homesickness.

–Hamidah Alatas, Columbia student
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