

SPICY MEDITERRANEAN BAKED EGGS

A brunch classic with a twist. This take on the traditional Shakshuka will promise to comfort and satisfy.

EASY | 10 MINS | 25 MINS | 6

Ingredients

- 6 garlic cloves, crushed
- 2x400g canned diced tomatoes
- 1 tsp dried chilli flakes
- 1 tsp dried oregano leaves
- 1/2 tsp salt
- 6 eggs
- 3 tbsp extra virgin olive oil

Instructions

1. Heat a saucepan over medium-low heat and saute the garlic in olive oil. To prevent it from browning and cooking too quickly, add 3 tablespoons of water. When the water has evaporated, add the diced tomatoes, chilli flakes and 1/2 cup of water. Let it simmer for 10-15 minutes, then stir through the oregano and season to taste.
2. Using a spoon, make 6 wells in the tomato sauce and crack the eggs into each one. Cover the pan with a lid or aluminium foil and cook for 8-10 minutes on low or until eggs are cooked to your liking.
3. Garnish with oregano to serve.