

## Moroccan Eggs [Shakshuka] (Serves 2)

@willdavies11

### *Ingredients*

5 eggs  
1 large red (or white) onion, chopped  
2 cloves garlic, diced  
400 g chopped tomatoes (or fresh tomatoes, chopped)  
1 tbsp tomato purée  
1 tsp cumin seeds  
1 bunch fresh coriander, chopped

1 chilli, sliced (*optional*)  
1 tbsp harissa (*optional*)  
spinach (*optional*)  
peppers (*optional*)

olive oil  
seasoning, to taste

### *Method*

Fry off the base ingredients before adding to tomatoes and bringing and to a simmer.

Make five wells and crack the eggs into them, then either cover or grill for around 7 minutes until the eggs are cooked to preference.