



JERNEJ KITCHEN

SHAKSHUKA WITH AJVAR

Shakshuka with Ajvar is a delicious spring or summer vegetarian recipe with onion, peppers, tomatoes, and eggs. Quick breakfast, brunch, or lunch.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	25	MINUTES

SHAKSHUKA WITH AJVAR

- 3 tbsp olive oil
- 1 onion
- 1/2 red pepper
- 1 tsp paprika powder
- ½ tsp ground coriander
- 1 tomato
- 1 garlic clove
- 310 g (10 oz) Ajvar
- 4 eggs
- 1 tbsp chopped fresh parsley

TOOLS AND EQUIPEMENT

- skillet
- spoon

PAN FRY THE ONION AND PEPPER

Add olive oil to a skillet and place over low heat. Add the diced onion and diced pepper. Saute for 5 - 8 minutes for the vegetables to soften. Add the paprika powder and ground coriander. Stir and cook for 2 minutes.

COOK THE SAUCE

Finely dice the tomato and garlic and add to the skillet. Cook for 3 - 4 minutes for the tomato to soften, then add the Ajvar. Increase the heat and bring to a boil. Reduce the heat, cover with a lid, and cook for 5 minutes.

SHAKSHUKA WITH AJVAR

Use your large spoon to make four small wells in the sauce. Crack the eggs into each well. Cover with a lid and cook for 4 - 6 minutes or until the eggs are cooked to your liking. Before serving, season with salt and pepper to taste and sprinkle with fresh parsley.