

EGGPLANT SHAKSHUKA

AS FEATURED IN THE PHOTO "TO THE TABLE"



Ingredients:

- 2 Tbs olive oil
- 1 small onion, chopped (1 cup)
- 12 pitted green Greek olives, quartered
- 1 1/2 tsp sweet paprika
- 1 1/2 tsp cumin
- 1/4 tsp red pepper flakes
- 1 medium eggplant, cut into 1/2 inch cubes
- 1 1/4 cup thick crushed tomatoes
- 3 cloves garlic, minced
- 1/3 cup chopped basil
- 4 large eggs

Directions:

Pour oil into medium non-stick skillet. Add the next 6 ingredients and toss to combine. Mix to combine flavors, stirring occasionally. Mix in crushed tomatoes, garlic and 3/4 cup water. Bring to a simmer. Cover and cook for 10 minutes or until eggplant is tender, stirring occasionally. Stir in 1/4 cup basil: if sauce is too thick, add 1 to 2 Tbsp of water to thin it slightly. Season with salt and pepper as desired. Push aside eggplant mixture top-center of skillet with wooden spoon making deep hole. Drop in 1 egg. Repeat 3 times spacing eggs apart. Cover. Reduce heat to medium low and simmer 4 minutes. Remove from heat and let stand, covered 1 to 2 minutes or until egg whites are set. Sprinkle with remaining basil.