

Eggplant Shakshouka - For A Breakfast Feast

Ingredients:

Difficulty: Medium
(serves 3-4)

1 eggplant, sliced and soaked in salty water for at least 15 minutes
1 tbsp olive oil to brush the eggplants
2 tbsp olive oil to cook the whole dish
1 large onion, diced
2-3 garlic cloves, minced
1 tsp cumin
1 tsp turmeric
1/2 tsp aleppo pepper (or red pepper flakes, and you can keep this out if you don't want it too hot)
1/2 tsp freshly ground black pepper
1/2 to 1 tsp salt (according to your taste - also remember that if you add feta in the end, feta might be too salty too..)
2 cans (400 gr. each) cherry tomatoes, together with juice
3 or 4 eggs (1 egg per person)

To serve:

crumbled feta (you can also use mozzarella or goat cheese, according to your preferences)
coarsely chopped parsley
crusty, delicious bread

Instructions:

1. Preheat the oven to 180C.
2. Dry eggplant slices using paper towel. Put a baking paper on an oven tray. Brush both sides of each eggplant slice with olive oil, put them on baking paper and bake in the oven for 20 minutes.
3. Once eggplant slices are baked, take out of the oven and cut in smaller pieces (you can also keep them as they are, but I like bite-sized pieces).
4. In a big pan, heat 2 tbsp olive oil on medium high heat. Add onions and sauté for about a minute. Then add garlic and continue to sauté until onions are translucent.
5. Add eggplants and continue cooking by frequently stirring, for 2-3 minutes.
6. Add cumin, turmeric, aleppo pepper, black pepper and salt and continue cooking for one more minute.
7. Add canned tomatoes with juice and 1 cup (2.4 dl) lukewarm water and turn the heat to medium.

8. Simmer the dish together with tomato sauce for about 8 minutes, but do not let it get too dry (if it's getting too dry, lower the heat or add just a bit more warm water and stir briefly. Remember that the sauce should not be too liquid but it should not dry out either.

9. Once the sauce is ready, add eggs. I first crack each egg in a small bowl and then gently put it on the sauce. It would be good to create little holes in the sauce for eggs. Once the eggs are on the sauce, cover the pan with a lid, and simmer the dish until eggs are cooked according to your wish (you might want to keep them very runny or a bit dry - I personally like to keep the eggs medium runny as you can see in the photos). Serve the cooked dish with crumbled feta (or other cheese you prefer) and chopped parsley. Enjoy!