

Shakshuka Eggs Benedict Bacon Feta Brunch: A Culinary Morning Mashup!

and the elegant, layered perfection of



OVEN
375°F

TIME
2-3 min

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INGREDIENTS

4 eggs (for the shakshuka)
1/2 cup marinara sauce (or canned crushed tomatoes)
1 teaspoon cumin
1 teaspoon paprika
Salt and pepper to taste
4 slices of bacon
1/4 cup crumbled feta cheese
2 English muffins, split and toasted
1 tablespoon white vinegar (for poaching eggs)
4 eggs (for poaching - yes, you'll need 8 total if you want both types of eggs on each half of the English muffin, as implied by the instructions. If you only have 4 eggs total, consider serving one type per muffin half or simply use 4 for shakshuka and omit poached, or vice-versa.)

DIRECTIONS

- 1. Preheat : Oven:** Start by preheating your oven to 375°F (190°C).
- 2. Prepare : Shakshuka Base:** In a small, oven-safe skillet (a 6-8 inch cast iron skillet works perfectly for 4 eggs), heat the marinara sauce over medium heat. Stir in the cumin, paprika, salt, and pepper. Let it simmer gently for 2-3 minutes to allow the flavors to meld.
- 3. Add : Eggs to Shakshuka:** Using the back of a spoon, create four small wells in the simmering sauce. Carefully crack one egg into each well. Season the eggs lightly with a touch more salt and pepper.
- 4. Bake : Shakshuka:** Carefully transfer the skillet to the preheated oven. Bake for about 10-12 minutes, or until the egg whites are just set but the yolks are still wonderfully runny. Baking time may vary based on your oven and desired yolk consistency.
- 5. Cook the : Bacon:** While the shakshuka is in the oven, cook the bacon in a separate skillet over medium heat until it's perfectly crispy. Remove the bacon, drain it on paper towels, and set aside.
- 6. Prepare for : Poached Eggs:** Fill a large saucepan with about 3-4 inches of water and bring it to a gentle simmer (small bubbles, not a rolling boil). Add the white vinegar to the water - this helps the egg whites coagulate better.
- 7. Poach : Eggs:** Carefully crack your remaining four eggs individually into small bowls or ramekins. Gently slide each egg into the simmering, vinegared water. Cook for about 3-4 minutes, or until the whites are set and opaque but the yolks are still beautifully runny. Remove the poached eggs with a slotted spoon.

and drain any excess water.

8. Assemble the : Brunch: To assemble this glorious fusion dish, place a slice of crispy bacon on top of each toasted English muffin half. Carefully place one baked shakshuka egg (scooping some sauce with it) on top of the bacon on one English muffin half. Then, place a freshly poached egg on top of the bacon on the other English muffin half (or stack them for an extra indulgent experience, if using 8 eggs total).
9. Garnish: Generously sprinkle crumbled feta cheese over both the shakshuka egg and the poached egg.
10. Serve : Immediately: Serve your Shakshuka Eggs Benedict Bacon Feta Brunch immediately and prepare for an explosion of flavors in every bite!

SWAPS & NOTES

Marinara Sauce: A good quality, plain marinara sauce works perfectly.

You can also use canned crushed tomatoes and add a pinch of sugar to balance acidity.

For extra depth, sauté some diced bell peppers or onions before adding the sauce.

Spices: Smoked paprika can add another layer of flavor.

TIPS FOR SUCCESS

Don't Overcook Eggs: The key to both the shakshuka eggs and poached eggs is a runny yolk.

Fresh Eggs for Poaching: Fresher eggs hold their shape better when poached.

Gentle Simmer: For poaching, avoid a rapid boil.

A gentle simmer is ideal for perfectly cooked eggs.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/shakshuka-eggs-benedict-bacon-feta-brunch-a-culinary-morning-mashup/>