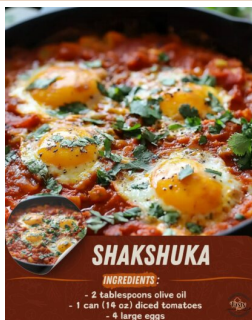


## Savory Shakshuka Delight - A One-Pan Wonder That Brings Everyone to the Table

Why You'll Love This Shakshuka



**TIME**  
**10 min**

**PRINT**  
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**SAVE**  
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**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 2 tablespoons olive oil
- 1 onion, chopped
- 1 bell pepper, chopped (any color you like)
- 2 cloves garlic, minced
- 1 can (14 oz) diced tomatoes
- 1 teaspoon paprika
- 1 teaspoon cumin
- Salt and pepper to taste
- 4 eggs
- Fresh parsley or cilantro, for garnish

### DIRECTIONS

- 1. Heat the Oil:** In a large skillet, heat the olive oil over medium heat. The pan should be large enough to hold the sauce and eggs comfortably.
- 2. SautØ the Veggies:** Add the chopped onion and bell pepper to the skillet. Cook for about 5 minutes, stirring occasionally, until they're soft and fragrant.
- 3. Add the Garlic:** Stir in the minced garlic and let it cook for about 1 minute until fragrant. You'll start to smell that irresistible garlic aroma filling your kitchen.
- 4. Build the Sauce:** Pour in the diced tomatoes with their juices. Stir in the paprika, cumin, salt, and pepper. Let the sauce simmer for 5-7 minutes, stirring occasionally, until it thickens slightly and the flavors meld together.
- 5. Create Wells for the Eggs:** Use a spoon to make small wells in the tomato sauce. This is where the eggs will sit and cook gently in the flavorful sauce.
- 6. Crack the Eggs:** Carefully crack an egg into each well. If you prefer, you can crack the eggs into a small bowl first, then pour them into the wells to avoid breaking the yolks.
- 7. Cover and Cook:** Cover the skillet with a lid and let the eggs cook for about 5-8 minutes, or until the whites are set but the yolks are still slightly runny (or cooked to your liking). I like my yolks just soft enough to dip bread into.
- 8. Garnish and Serve:** Remove the skillet from the heat and sprinkle with fresh parsley or cilantro for brightness and color. Serve immediately with warm

bread for dipping.

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Original recipe: <https://chefmaniac.com/savory-shakshuka-delight-a-one-pan-wonder-that-brings-everyone-to-the-table/>