

# Shakshouka

## Ingredients

- 1 Tbsp olive oil
- 1/2 red onion, chopped
- 1 red bell pepper, diced
- 3 small tomatoes, diced
- 1 14 oz can crushed tomatoes
- dash of paprika
- salt & pepper to taste
- 4 eggs
- 2 Tbsp chopped parsley
- 3 green onions, sliced (optional)

## Directions

Heat oil in a small saute pan over medium-low heat. Add the onion and cook until soft, about five minutes. Stir in the pepper and cook until soft, another five minutes. Add the diced tomato and cook until the tomato is soft. Add the crushed tomatoes, paprika, salt and pepper and mix well. Add the eggs, cover, turn heat to low and cook until the egg white has turned white. Sprinkle parsley and green onions and serve with bread.

<http://www.marga.org/food/int/gibraltar/shakshouka.html>