



# SHAKSHOUKA

## Ingredients

*For 4 people*

6 tomatoes

1 red bell pepper

1 green bell pepper

2 garlic gloves

1 onion

1 tsp olive oil

4 eggs

2 branches of parsley

Salt and pepper

## Steps

- 1.** Mince the onion and crush the garlic, cook for 15 minutes with the oil and a tbsp of water.
- 2.** Immerse the tomatoes in a pot of boiling water for 15 seconds and take them out. Peel them, cut them in 6 and remove the pulp.
- 3.** Peel the peppers, placing them under the grill for 15 minutes. Clean them and cut them into small strips.
- 4.** Add the tomatoes and peppers to the casserole dish, season with salt and pepper. Simmer for about 30 minutes.
- 5.** When ready to serve, break the eggs over the vegetables and cook for a few minutes.
- 6.** To finish, sprinkle parsley over everything and serve delicately, with bread.