

Golden Goat Cheese & Tomato Shakshuka

Prep to table: 35 minutes | Serves 4 |

Shakshuka is the one-pot wonder that's said to have originated in North Africa and the Middle East back in the days of the Ottoman Empire. Often served as a brunch dish, it also works well as a satisfying dinner. Shakshuka shines in its simplicity- you are basically poaching eggs and reducing tomatoes at the same time. I like building in flavor and texture with hearty greens such as spinach or kale. To successfully bake the eggs, you need a skillet with a lid. If you find yourself without a lid, tin foil will do. I like to serve shakshuka with thick toast for dipping and devouring.

3 tablespoons olive oil
1 medium yellow onion, thinly sliced
1 bell pepper, de-seeded and diced
4 cloves garlic, minced
2 teaspoons ground cumin
2 teaspoons paprika
2 cups tomato sauce
4 cups fresh spinach
1 teaspoon salt
Freshly ground black pepper
4 eggs
1/2 cup crumbled goat cheese

Serving suggestions:

Hot sauce
Avocado, sliced (optional)
4 slices toast

Heat the olive oil in a large skillet over medium heat. Add the onion and bell pepper, and sauté until soft, about 7 minutes. Add garlic, cumin, and paprika and continue to saute for 1 more minute.

Stir in the tomato sauce and spinach, in batches wilting as you go so it fits into your skillet. Season with black pepper, and cook gently for 5 minutes.

Make 4 divots in the tomato spinach mixture with the back of a large spoon. Crack an egg into each divot. Sprinkle with the goat cheese.

Cover and continue cooking over medium heat until the eggs are just set, about 15-20 minutes. Taste, and add more salt and pepper if desired.

Scoop the mixture into bowls, making sure each serving gets an egg. Add hot sauce and sliced avocado (if using) and serve with warm toast.

Easy ingredient swaps:

- 2 cups frozen spinach for fresh spinach. Add to pan to defrost right before adding the tomato sauce