



HOMEM[🏠]IDE



BEFORE WE START

1 PREP

- Check the recipe and gather ingredients, no need to measure out anything. We will cover that in class.
- Wash hands and all produce.
- Have measuring utensils nearby if you are a measurer.
- NEXT STEP, GATHER EQUIPMENT.

2 EQUIP

- Chef knife
- Cutting board
- Side towel
- Large, oven-safe skillet
- Large spoon
- Oven mits
- Serving bowls
- NEXT STEP, GET ZOOM READY.

3 ZOOM

- Zoom is a free video communications platform.
- You will receive a Zoom link via email prior to your event.
- Once in Zoom, your Chef will be waiting to greet you. Feel free to say hi and then mute yourself unless you have questions or comments.
- THAT IS IT! TIME TO COOK! HAVE A BLAST!



SHAKSHUKA

INGREDIENTS

2 tablespoons olive oil

1 large yellow onion, chopped

1 large red bell pepper or roasted red bell pepper, chopped

1/4 teaspoon fine sea salt

3 cloves garlic, pressed or minced

2 tablespoons tomato paste

1 teaspoon ground cumin

1/2 teaspoon smoked paprika

1/4 teaspoon red pepper flakes (optional)

1 large can (28 ounces) crushed tomatoes

2 tablespoons chopped fresh cilantro or flat-leaf parsley, plus additional cilantro or parsley leaves for garnish

freshly ground black pepper, to taste

5 to 6 large eggs

1/2 cup crumbled feta

crusty bread or pita, for serving

SERVES: 4 - 6



PROCEDURE

Preheat the oven to 375 degrees fahrenheit.

Warm the oil in a large, oven-safe skillet (preferably stainless steel) over medium heat. Once shimmering, add the onion, bell pepper, and salt. Cook, stirring often, until the onions are tender and turning translucent, about 4 to 6 minutes. Add the garlic, tomato paste, cumin, paprika and red pepper flakes. Cook, stirring constantly, until nice and fragrant, 1 to 2 minutes.

Pour in the crushed tomatoes with their juices and add the cilantro. Stir, and let the mixture come to a simmer. Reduce the heat as necessary to maintain a gentle simmer, and cook for 5 minutes to give the flavors time to meld.

Turn off the heat. Season with salt and pepper. Use the back of a spoon to make a well near the perimeter and crack the egg directly into it. Gently spoon a bit of the tomato mixture over the whites to help contain the egg.

Repeat with the remaining 4 to 5 eggs, depending on how many you can fit. Sprinkle a little salt and pepper over the eggs.



PROCEDURE

Carefully transfer the skillet to the oven and bake for 8 to 12 minutes, checking often once you reach 8 minutes. They're done when the egg whites are an opaque white and the yolks have risen a bit but are still soft. They should still jiggle in the centers when you shimmy the pan. They'll continue cooking after you pull the dish out of the oven.

Using oven mitts, transfer the hot skillet to a heat-safe surface like the stove.

Top with the crumbled feta, fresh cilantro leaves, and more red pepper flakes, if desired.

Serve in bowls with crusty bread on the side.