

## SHAKSHUKA WITH SPINACH AND FETA

From Kathy Readinger

### INGREDIENTS

- 1/4 cup extra virgin olive oil
- 1 large red or green pepper, chopped in 1/2-inch pieces
- 1 medium onion, chopped (about 1 cup)
- 5 garlic cloves, minced
- 1 tablespoon paprika
- 1 teaspoon ground cumin
- 1/4 teaspoon (or to taste) crushed red pepper flakes
- 2 (14.5-ounce) cans diced tomato
- 3/4 teaspoon salt, divided
- 1 (10-ounce) box frozen chopped spinach, thawed and squeezed dry
- 3/4 cup crumbled feta cheese, divided (about 3 ounces)
- 8 large eggs



1. Preheat the oven to 375 degrees.
2. Heat the oil in a large skillet over medium heat. Add the bell pepper, onion and garlic and cook, stirring occasionally, until the vegetables are soft, about 9 to 10 minutes. Stir in the paprika, cumin and pepper flakes and cook 30 seconds.
3. Add the tomatoes and 1/2 teaspoon of the salt and reduce the heat to medium -low and continue to simmer gently, stirring occasionally, until the sauce is thickened, about 14 to 15 minutes. Stir in the spinach and 1/2 cup of the feta.
4. With the back of a large spoon, working one at a time, form 8 wells in the mixture. As soon as you make each indentation, crack an egg directly into it. When all 8 eggs are nestled in the sauce, sprinkle them with the remaining 1/4 teaspoon salt. Transfer the skillet to the oven and bake until the egg whites are set and the yolks still runny, about 8 to 10 minutes. Remove the skillet from the oven and sprinkle with the remaining feta.

Makes 4 servings.