

SHAKSHUKA FROM ISRAEL

Ingredients:

- 1 chopped onion
- 3-4 tomatoes sliced into small cubes
- 2 red peppers cut into small cubes
- 5 garlic cloves cut small
- 1 teaspoon of chicken-soup powder
- Touch of cumin (spice)
- Salt
- Pepper
- 2 fresh eggs

In a frying pan fry the onions and the garlic in a bit of olive oil till light brown.

Add the red peppers and fry another minute or two.

Add tomatoes and bring to boil.

While boiling add the cumin, salt, pepper and chicken soup powder.

Break the eggs in the pan on top of the above, cover the pan and cook for another 5-6 mins till eggs are done.

This dish goes excellent with olives, and bread....

Bon Appetite from Rishon LeZion

