



CREAMY TOMATO SHAKSHUKA

Ingredients:

1 bag of Blount Creamy Tomato Soup

2 tablespoons Olive Oil

1 medium onion, diced

1 red bell pepper, diced

4 garlic cloves, finely chopped

Salt & Pepper to taste

½ teaspoon Smoked Paprika

½ teaspoon Ground Cumin

Pinch of Cayenne

¼ teaspoon Chili Powder

6 eggs

1 small bunch Cilantro, chopped

1 small bunch Parsley, chopped

½ cup of feta (optional)

Bread or Naan for dipping (optional)

Cooking Instructions:

1. Prepare the bag of **Creamy Tomato Soup** by boiling in hot water for 25-30 minutes.
2. Heat oil in a large pan on medium heat. Add bell pepper and onion and cook till onion is translucent
3. Add garlic and spices and cook for additional 1-2 minutes
4. Pour soup into pan, season with salt & pepper and let simmer for at least 5 minutes. Taste, and adjust seasoning to your preference
5. Use a large spoon to make wells for the eggs and crack an egg into each well. Place a lid on the pan and cook until the eggs are at your desired doneness
6. Garnish with feta, chopped cilantro & parsley, (bread/naan if you have it)

Enjoy!