

Cooking

Shakshuka With Feta

By Melissa Clark | **YIELD 4 to 6 servings** | **TIME 50 minutes**

INGREDIENTS

3 tablespoons extra-virgin olive oil

1 large onion, halved and thinly sliced

1 large red bell pepper, seeded and thinly sliced

3 garlic cloves, thinly sliced

1 teaspoon ground cumin

1 teaspoon sweet paprika

1/8 teaspoon cayenne, or to taste

1 (28-ounce) can whole plum tomatoes with juices, coarsely chopped

3/4 teaspoon salt, more as needed

1/4 teaspoon black pepper, more as needed

5 ounces feta cheese, crumbled (about 1 1/4 cups)

6 large eggs

Chopped cilantro, for serving

Hot sauce, for serving

PREPARATION

Step 1

Heat oven to 375 degrees.

Step 2

Heat oil in a large skillet over medium-low heat. Add onion and bell pepper. Cook gently until very soft, about 20 minutes. Add garlic and cook until tender, 1 to 2 minutes; stir in cumin, paprika and cayenne, and cook 1 minute. Pour in tomatoes and season with 3/4 teaspoon salt and 1/4 teaspoon pepper; simmer until tomatoes have thickened, about 10 minutes. Stir in crumbled feta.

Step 3

Gently crack eggs into skillet over tomatoes. Season with salt and pepper. Transfer skillet to oven and bake until eggs are just set, 7 to 10 minutes. Sprinkle with cilantro and serve with hot sauce.