



Shakshuka with feta cheese

The Israeli national dish shakshuka is a specialty, especially for breakfast, but also tastes delicious at any other time of day.

Zutaten

2 Portionen

4 EL Byodo Roast Olive Mild
0.5 Onion
1 Garlic clove
2 Pointed bell pepper, red
2 EL Byodo tomato and paprika pulp
1 Glass Perfetto classic tomato sauce
2 Eggs
Feta cheese to taste
0.5 Covenant Parsley
Byodo sea salt
Chili powder
Baguette or flatbread as a side dish

Zubereitung

Place the fried olive in an ovenproof pan and heat on the stove. Peel the onion and garlic, cut into fine rings and fry vigorously in the oil. Preheat the oven to 200° C top and bottom heat.

In the meantime, wash and deseed the peppers and cut into fine strips. Add to the pan and fry until

the peppers are soft. Then add the tomato and bell pepper pulp and fry a little. Season with chili powder and salt, deglaze with the tomato sauce and simmer for a further 10 minutes. Slice the baguette and drizzle with the fried olive oil.

Form two wells in the pan with a spoon and add the raw eggs. Place the pan in the hot oven and bake for 8 to 10 minutes. Add the baguette to the oven for the last 5 minutes and toast. Finish with feta cheese and fresh parsley and serve with the crusty bread.