

Spicy Mediterranean Baked Eggs



A brunch classic with a twist. This take on the traditional Shakshuka will promise to comfort and satisfy.

Ingredients

6 garlic cloves, crushed
2 x 400g canned diced tomatoes
1 tsp dried chilli flakes
1 tsp dried oregano leaves, and extra to garnish
1/2 tsp salt
6 eggs
3 tbsp extra virgin olive oil

Method:

1. Heat a saucepan over medium-low heat and saute the garlic in olive oil. To prevent it from browning and cooking too quickly, add 3 tablespoons of water. When the water has evaporated, add the diced tomatoes, chilli flakes and ½ cup of water. Let it simmer for 10-15 minutes, then

stir through the oregano and season to taste.

2. Using a spoon, make 6 wells in the tomato sauce and crack the eggs into each one. Cover the pan with a lid or aluminium foil and cook for 8-10 minutes on low or until eggs are cooked to your liking.
3. Garnish with oregano to serve.