



Anil Melnick

B With A
Twist
Catering

Las Vegas, NV

MEDITERRANEAN EGGS IN TOMATO SAUCE

Shakshuka

YIELD: 25

INGREDIENTS

1/4 cup vegetable oil
4 cup onions, finely chopped
2 cans (6 oz) tomato paste
6 Tbsp harissa (or 1 Tbsp smoked paprika)
4 tsp cumin
6 tsp turmeric
12 cloves garlic, minced
4 cup roasted bell peppers, small dice
6 cup roasted vegetables (such as carrots, squash, zucchini, etc.)
2 cans (120 oz) crushed tomatoes
6 tsp salt
1/4 cup Italian parsley
25 eggs

METHOD

1. Heat oil in a medium frying pan over medium heat, add onion, and cook until just softened, about 2 to 3 minutes.
2. Stir in tomato paste, harissa, cumin, turmeric, and garlic, and cook until fragrant, about 30 seconds.
3. Add peppers and roasted vegetables, stir to coat.
4. Add tomatoes and salt and bring to a simmer.
5. Reduce heat to low and cook, stirring occasionally, until thickened, about 30 minutes (these steps can be done day before, then reheated morning of breakfast).
6. Place warmed sauce in grease shallow hotel pan, break the eggs over the tomatoes. Cover and continue to cook for about 7 to 8 minutes, until the eggs are set.
7. When served, the eggs yolk should be still runny so that the yolks mingle with the spicy sauce.
8. Sprinkle with parsley.



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