

## POT LUCK Shakshuka



### Ingredients:

Cooking oil  
1 large onion sliced  
½ tsp cumin  
½ tsp cayenne pepper  
2 peppers deseeded and sliced  
1 tin chopped tomatoes  
2tsp brown sugar  
2tsp chopped thyme  
1 egg per person  
2 tbsp chopped coriander (optional)  
Crusty bread

### Method:

1. Heat oil in a large pan and cook onion for 2 mins.
2. Add cumin and cayenne, cook for 1 min.
3. Add peppers and cook until they soften.
4. Then add tomatoes, sugar and thyme. Stir ingredients together.
5. Simmer for 15 mins until vegetables are softened.
6. Make gaps in the stew and crack an egg into each one. Cover the pan and cook until eggs are just set.
7. Serve with chopped coriander (optional) and crusty bread.