

Baked Shakshuka with Feta



Ingredients

- 1 tbsp olive oil
- 1 medium brown onion, finely diced
- 1 red capsicum, diced
- 1 green capsicum, diced
- 1 red chili, deseeded, finely chopped (or to taste)
- 2 cloves garlic, crushed
- 1 tsp ground cumin
- 2 tsp smoked paprika
- 400g can whole tomatoes
- Salt and freshly ground black pepper
- 6 eggs
- 1/3 cup feta cheese, crumbled
- 1/2 bunch continental parsley, coarsely chopped
- 1 tbsp fresh oregano, coarsely chopped

Directions

Step 1 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, place your briquettes or charcoal to one side of the grill, keeping an area clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray on hand.



Step 2 – Preheat a BBQ safe frying pan or skillet over direct heat. Add the olive oil and once heated, sauté the onion for 2 minutes. Add the chopped capsicums and chilli and sauté for 5 minutes or until beginning to soften. Add the chopped garlic, cumin and paprika and sauté for 2 minutes.

Step 3 – Add the tin of tomatoes and break the tomatoes up with a spoon. Season with salt and pepper and add half of the chopped parsley, stirring to combine. Move the frying pan or skillet to indirect heat (add the roasting trivet and convection tray to the Weber Q if using). Simmer with the BBQ lid closed for around 10 minutes or until the liquid begins to thicken.

Step 4 – Make indentations into the vegetable and tomato mixture and crack the eggs into the mix. Sprinkle half of the feta over the top, close the BBQ lid and cook the shakshuka for around 10 minutes or until the eggs are cooked to your liking. Spoon a little of the sauce over the eggs if required to assist with the cooking of the egg whites.

Step 5 – Once the eggs are cooked, remove the frying pan or skillet from the BBQ, sprinkle with the remaining feta, parsley and the oregano and serve immediately with crusty bread.

