



Mexican Shakshuka

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This Mexican-inspired shakshuka recipe is a one-skillet poached egg dish hearty enough to feed a crowd. It's full of all the flavors you expect from Mexican recipes: tomatoes, onions, smoked peppers, cumin, chili powders, and Spanish paprika. Serve with warmed corn or flour tortillas and butter-fried hominy.

Ingredients

- 2 tablespoons vegetable oil - 1 cup diced onion - 1 (8 ounce) jar roasted red bell peppers
- drained and chopped - 1 tablespoon minced garlic - 3 tablespoons Hunt's® Tomato Paste - 1 teaspoon chili powder - 1 teaspoon ground ancho chile powder - 1 teaspoon ground cumin - 1 teaspoon Spanish paprika - 2 (14.5 ounce) cans Hunt's® Diced Tomatoes
- undrained - ½ cup water - salt and pepper to taste - 6 large eggs
- or more as needed

Instructions

1. Heat oil in a skillet over medium heat. Sauté onion in hot oil until translucent and tender
2. about 5 minutes. Add roasted peppers and garlic; sauté until fragrant
3. 1 to 2 minutes. Stir in tomato paste
4. chili powders
5. cumin
6. and paprika. Sauté until well combined
7. 1 to 2 minutes more. Stir in tomatoes and water. Season with salt and pepper. Raise heat to medium-high and bring mixture to a boil. Immediately reduce heat to medium and cook for about 5 minutes. Reduce heat to medium-low. Make a well in tomato mixture for each egg; pour 1 egg into each well. Cover; poach until whites are firm and yolks have thickened but are not hard
8. 2 1/2 to 5 minutes. Cook's Note Serving size depends on the number of eggs you want to poach. If they are large
9. only 5 or 6 will fit. I now use medium eggs to get more servings with more sauce. Yum.