

# Simple Shakshuka

 1 serving      319 Kcal / serving



## Ingredients

- 2 - Eggs
- 1 teaspoon (5g) - Rapeseed or olive oil
- 1 small (75g) - Red pepper, cored, seeded and diced
- 20g - Feta cheese, crumbled
- Pinch (1g) - Ground coriander
- Freshly ground black pepper
- 1 (30g) - Scallion, trimmed and finely chopped 200g tinned chopped tomatoes (½ a tin)

## The Method

Heat a small non-stick frying pan over a medium heat. Add the oil and saute the red pepper and scallions for 2-3 minutes.

Stir the tomatoes into the pepper mixture and allow to cook down for another 2 minutes. Make two wells in the centre and crack in the eggs. Reduce the heat to low, then cover and cook for 2-3 minutes until the eggs are set.

Season the shakshuka with pepper and scatter over the feta and coriander to serve.

 Suitable for vegetarians