Shakshouka with Chorizo

Ingredients
1 Tablespoon olive oil
½ pound fresh Chorizo sausage (optional)
½ medium yellow onion, diced
½ red bell pepper, diced
3 cloves garlic, sliced
1 teaspoon ground cumin
½ teaspoon smoked paprika (or regular paprika)
Pinch of red pepper flakes (omit to keep mild)
1 15oz can whole peeled tomatoes, crushed by hand
1 Tablespoon tomato paste
Kosher salt and ground black pepper
4 large eggs
¼ cup cojita or other crumbled cheese
¼ bunch cilantro leaves chopped
1 avocado diced

Instructions
1. Preheat oven to 375f. Heat the oil in an oven-safe skillet over medium heat and add the chorizo (if using). Cook for 3-4 minutes, breaking it up into small pieces as it cooks. Drain off any excess fat.
2. Add the diced onion, red pepper, and garlic and cook for 3-4 minutes until the onion is translucent. Stir in the spices and cook for one minute. Stir in the tomatoes and tomato paste and season with salt and pepper. Cook for 5-7 minutes or until the sauce is thickened.
3. Using the back of a spoon, make 4 wells in the sauce and crack an egg into each one. Sprinkle the cheese over the dish and transfer the pan into the oven. Bake for 7-8 minutes until the eggs are just set.
4. Remove from the oven, sprinkle with cilantro and avocado. Serve immediately with warm pita or tortillas.