

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.