



SHAKSHOUKA TWO-FER

We've made Shakshouka before but we were asked to help share the kinds of things that add fast, great flavor to a dish and recipes like this help you practice adding flavor and vegetable because, if you remember, Shakshouka is a one-dish meal and uses things that you just have handy in the refrigerator and strong flavors for a full tasty meal. The technique for both is virtually the same but you'll taste different things in each version and use completely different vegetables. Most Shakshouka recipes finish cooking the dish in

the oven but we're going to get to the same place just by putting a lid on our pan and skipping the oven entirely. We are also having a special guest cook this evening who is going to share some peak-of-the-season produce for a quick side salad of tomatoes and cucumbers.

Easy Peasy Tomato Cucumber Salad

This salad is also one of those recipes that is almost infinitely interchangeable and flexible...add peppers, use almost any kind of vinegar and herbs, cheese or no cheese. What you're trying to achieve is a balance of salt, sweet and acid that plays against the relatively bland taste of cucumber. You can even make it in the winter using slow roasted tomatoes that you've frozen.

Ingredients:

- 8 ounces tomatoes, halved and quartered
- 1 medium cucumber, sliced and quartered
- ¼ red onion, diced or very thinly sliced
- 1 tsp finely chopped fresh herbs
- 2 Tbsp olive oil
- 1 Tbsp vinegar
- salt & pepper, to taste
- ¼ cup feta cheese, crumbled (optional)

Preparation

- Place oil, vinegar and salt and pepper in small jar or bowl and either shake or whisk until emulsified.
- Mix all vegetables and herbs in a large bowl, pour vinaigrette over and toss. Add feta and gently toss to incorporate flavors

Traditional Shakshouka

- Canola or olive oil
- 1 medium onion, chopped
- 3 garlic cloves, chopped
- 3 red bell peppers, rough chopped
- 1 tsp ground cumin
- ½ tsp chili powder
- 1 tsp sweet or smoked paprika
- Salt & pepper
- 14 oz can chopped tomatoes
- ½ cup roughly crumbled feta
- 6 eggs

Zucchini Shakshouka

- ⅓ cup olive oil
- 2 lemons, zested and juiced
- 3 small garlic cloves, chopped
- 1 red chile pepper (such as serrano), roughly chopped (and deseeded if you don't like heat), if you have Thai chili garlic paste, use some of that as well
- Salt & pepper
- 1 ⅓ pounds zucchini, thinly sliced
- 2 leaves chard or kale, thinly sliced
- 2 tablespoons roughly chopped chives
- 2 tablespoons dill
- ⅓ cup roughly crumbled feta
- 6 eggs
- ¼ teaspoon Aleppo pepper (or 1/8 teaspoon red pepper flakes)

Basic Preparation:

- In a large skillet, heat the oil over medium heat. Add the onions, garlic, lemon zest and pepper (depending on the recipe) and cook slowly, uncovered, for about 8 minutes, until softened. Do not brown; turn the heat down if necessary.
- Add the dried spices and salt and pepper to the pan and stir and cook until mixture is aromatic.
- Depending on recipe, add zucchini slices, chard and tomatoes. Cook, uncovered at low heat, stirring occasionally, for about 10 minutes, or until the sauce is slightly thickened.
- Add lemon juice, fresh herbs and any cheese you are using and stir into mixture.
- Using a spoon, make 6 wells/indentations in the sauce. Carefully crack an egg into each well, then spoon a bit of the sauce over each of the egg whites (this will contain them and also help them cook a bit faster than the yolks), being careful not to disturb the yolks. Sprinkle the eggs with the remaining 1/4 teaspoon salt, then sprinkle the feta around the eggs. Set the pan on the stove over low heat and cover with a lid. Cook for 5-7 minutes, until the egg whites are mostly set but still translucent on top (check frequently towards the end as cook time can vary).
- If you've used an oven-proof skillet, remove the lid, transfer the pan to the oven, and broil until the eggs are cooked to your liking, 1 minute or less for runny yolks. Remove the pan from the oven and serve hot with bread.