

What you'll need:

2 onions, finely diced

3 tablespoons olive oil

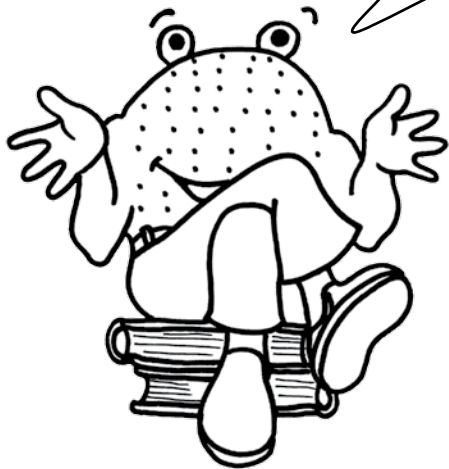
2 peppers (red and green), cut into small pieces

4 tomatoes, skinned and cut into small pieces

Salt and pepper

4 eggs

**Shakshouka is best served warm and usually eaten with bread or a pita.**



## Grandpa Tayeb's shakshouka

Hadassah's father is originally from Tunisia. He lives in Israel where Hadassah grew up. This dish made with peppers and tomatoes is one of his favorites.

Peel the tomatoes first: make an x-shaped incision on the bottom of each tomato. Place the tomatoes in a pot with boiling water for  $\pm$  10 seconds (until the skins burst) and then immediately under cold running water. The skins will now come off easily!

Heat the oil in a frying pan and then sauté the diced onion until the pieces look glazed. Add the peppers and let them simmer until they are soft. Next add the pieces of tomato and let the entire mixture cook for 10 more minutes on a low flame. Sprinkle with salt and pepper to taste. Last of all, break the eggs over the pan and let everything cook for 3 more minutes.