

## Portabella Mushroom Shakshuka

Shakshuka is a North African and Middle Eastern dish made of stewed tomatoes and peppers topped with eggs, feta cheese and herbs. For this shakshuka with a hearty twist, we'll be using portabella mushrooms, which will serve as delicious and meaty cups for our eggs. Although it's traditionally enjoyed for breakfast, this dish really is great for any meal of the day.

### Ingredients

- 4 ea. portabella mushrooms
- olive oil spray as needed
- salt as needed
- black pepper as needed
- 2 Tbsp. extra virgin olive oil
- 8 oz. onion, chopped (1 medium)
- 4 oz. red bell pepper, chopped (1 small)
- 4 oz. yellow bell pepper, chopped (1 small)
- 4 ea. garlic cloves, finely chopped
- 2 tsp. ground cumin
- 1 Tbsp. smoked paprika
- 1 Tbsp. aleppo pepper flakes
- 28 oz. canned tomatoes, crushed or diced
- 1 Tbsp. red wine vinegar
- salt to taste
- water, to thin sauce as needed
- sugar (optional) to taste
- 4 ea. eggs
- ¼ cup cilantro, roughly chopped
- ¼ cup flat leaf parsley, chopped
- Olive oil, as needed to garnish

### Directions

**Step 1:** Line a sheet pan with tin foil and preheat the oven to 400°F.

**Step 2:** Remove the stems from the portabellas and chop them into half-inch pieces. Remove the gills with a spoon. Spray liberally with olive oil and season with salt and pepper. Place the mushrooms gill side up on the sheet pan and roast for 20 minutes or until tender. Remove and turn the oven down to 350°F.

**Step 3:** While the mushrooms are roasting, prepare the shakshuka sauce. In a deep saute pan, heat the olive oil and



add the onions. Saute until translucent. Add the peppers, chopped mushroom stems, and garlic, lower the heat to medium and cook for 5 minutes.

**Step 4:** Add the spices, tomatoes, vinegar and salt. Adjust the heat to low, and simmer for 10 minutes until it has the consistency of a light pasta sauce. If the sauce is too thick, adjust by adding some water. Adjust the seasoning to taste with additional Aleppo pepper flakes, sugar and salt.

**Step 5:** To assemble the shakshuka: This dish can be served in individual or a 9-inch cast-iron skillet.

**Step 6:** Remove ½ the tomato-pepper sauce from the pan into a bowl. Arrange the mushrooms on the sauce, gill side up. Add the remaining sauce in each of the mushrooms. Create a depression with the back of a spoon and carefully place a cracked egg into each depression.

**Step 7:** Place in a 350°F oven until the eggs are set and the sauce is bubbling, approximately 20 minutes.

**Step 8:** To serve, season each egg with a little salt and Aleppo pepper. Sprinkle feta and a liberal amount of herbs over the dish, along with a drizzle of olive oil. Serve piping hot with a toasted baguette or grilled flatbread.