

Tomato and Potato Shakshuka

A delightful twist on the classic shakshuka, this dish features eggs poached in a savory tomato and potato sauce. Perfect for breakfast, brunch, or a light dinner, it's packed with flavor and nutrients.


20 min

Total time

easy

Difficulty

320

kcal / serving

Ingredients

- 1 medium potato, diced
- 1 medium tomato, chopped
- 1 small onion, finely chopped
- 1 clove garlic, minced
- 1 egg
- 1 tablespoon olive oil
- 1/2 teaspoon paprika
- Salt and pepper to taste
- Fresh parsley for garnish

Steps

- 1 Heat the olive oil in a skillet over medium heat.
- 2 Add the chopped onion and sauté until translucent.
- 3 Stir in the minced garlic and diced potato; cook for about 5-7 minutes, until the potato begins to soften.
- 4 Add the chopped tomato, paprika, salt, and pepper; cook for another 5 minutes until the mixture is thick and the potatoes are tender.
- 5 Create a small well in the mixture and carefully crack the egg into it.
- 6 Cover the skillet and let it cook for about 5 minutes, or until the egg white is set but the yolk is still runny.
- 7 Garnish with fresh parsley and serve hot.