

# Menemen

November 6th, 2021

**This recipe serves: 1**

Prep Time: 00:15

Cook Time: 00:15

Menemen (Turkish Eggs) is made with tomatoes and scrambled eggs. The pan roasted tomatoes from the bottom of the pan provide a beautiful presentation and the smokey flavor of the Aleppo peppers, paired with the Jalapeño pepper, provides the perfect amount of heat. This quick and easy dish provides a single serving. To make multiple servings, just wipe out the inside of the pan with a paper towel and start again.

## Ingredients:

2 Teaspoons Olive Oil, separated in half

1/2 Onion, finely diced

1/2 Red Bell Pepper, finely diced

1/2 Green Bell Pepper, finely diced

1/2 Jalapeno Pepper, finely diced

2 Tablespoons Tomato Paste

1 Teaspoon Garlic Powder

12 Cherry Tomatoes, cut in half

1 Teaspoon Aleppo Pepper Flakes

1 Pinch Table Salt

2 Eggs

Feta Cheese

## Directions:

Set an 8 inch Sauté pan over medium-high heat.

Add 1 Teaspoon Olive Oil to the heated pan.

Sweat the onions until they begin turning translucent.

Add the Red and Green Bell Peppers, and the Jalapenos.

Sauté until the Peppers begin to soften.

Mix in the Tomato Paste and Garlic and heat until it becomes fragrant.

Remove the Pepper mixture from the pan and reserve for later.

Add 1 additional Teaspoon Olive Oil to the heated pan.

Cover the bottom of the pan with the Cherry Tomato halves, cut side down.

Carefully cover the Tomatoes with the Pepper mix spreading it in an even layer across the pan..

Sprinkle with Aleppo Pepper Flakes and Salt, then cover the pan with a lid.

Reduce the heat to medium.

In a small bowl, Whisk the Eggs together well for about 1 minute, incorporating as much air as possible into the Eggs.

Allow the Tomatoes to pan-roast for about 5 minutes, then pour the Eggs over the top of the Peppers and Tomatoes.

Tilt the pan, as needed to ensure that the Eggs provide a uniform coverage across the pan.

Lid and reduce the heat to low.

Cook until the Eggs are set, being careful not to overcook.

Remove from the heat and carefully turn the Eggs out onto a plate, Tomato-side up.

Sprinkle with Feta Cheese.

Serve with bread.