

Shakshouka - Slow Cooker method

April 16th, 2017

This recipe serves: 4

Prep Time: 00:15

Cook Time: 08:00

Shakshouka (sometimes called Saksouka) is a staple of Tunisian, Libyan, Algerian, Moroccan, and Egyptian cuisines. It is also a common breakfast and dinner food in Israel and often eaten with bread to soak up the sauces. This recipe is specialized to make in a slow cooker.

Ingredients:

1/2 Red Onion - cubed
1 Green Bell Pepper - cubed
1 Red Bell Pepper - cubed
1 Yellow and/or Orange Bell Pepper - cubed
1 Zucchini Squash - cubed
1 Crookneck Squash - cubed
5 cloves garlic - minced
5 oven roasted tomatillos - mashed or blended
4 fresh roma tomatoes (cubed)

1 can Fire Roasted Tomatoes

1 can Pato Sauce (to taste)

1.5 T Paprika Blend:

Smoked Hungarian Paprika

Hot Hungarian Paprika

Sweet Hungarian Paprika

1 T Cumin Powder

1 or 2 large Eggs per person

Shredded Cheese

Optional ingredients can include:

1 bag (14 oz) Creamy Red Pepper and Gouda Campbell Soup (optional)

4 oz Fresh Fennel Root - diced

Diced cooked potato

Quartered Artichokes Hearts

Sweet Corn or Hominy

Diced Okra

Diced roasted Eggplant

Diced Jalapeno or other peppers (to taste)

Diced roasted Jerusalem Artichoke

1/2 can Black Beans

1/2 roast Jicama

Directions:

Mix all ingredients and any optional ingredients into a small slow cooker

Add 1 or 2 raw eggs per person

Set slow cooker on low and cook about 8 hours or overnight