

## Shakshouka with Pita Bread

Servings: 6

### INGREDIENTS

- 2 T Rykoff Sexton™ extra-virgin olive oil
- 8 oz Cross Valley Farms® onion, diced
- 2 oz Cross Valley Farms jalapeno, seeded and diced
- 6 oz Cross Valley Farms green bell pepper, diced
- 2 T Cross Valley Farms garlic, chopped
- 1 T harissa
- 1 t Monarch® paprika
- 4 c Rykoff Sexton whole, peeled Italian tomatoes
- 6 oz water
- tt salt
- 6 ea Glenview Farms® eggs
- 4 oz Glenview Farms feta cheese crumbles
- 2 T Glenview Farms parsley, chopped
- 6 ea Hilltop Hearth plain pitas

### PREPARATION

In a medium pan, sauté onions in oil until just translucent. Add garlic, harissa and paprika and cook for 2 minutes. Add in chopped tomatoes with juice and water. Bring to a simmer and season with salt to taste.



Crack eggs one at a time into sauce. Cover immediately. Check eggs every 2 minutes until whites have formed and yolks are still slightly runny. Remove from heat.

Serve in equal portions. Garnish with feta and parsley.

