

שקשוקה



כמה?	חומרים:
Three cans	עגבניות Canned
Three tablespoons	שמן זית
Six cloves	שום
Half a teaspoon	פלפל Hot
Three	פלפל
Three	בצל
Three teaspoons	פפריקה
12	ביצים

Do this in three rounds

1. Heat the שמן זית in a deep pan
2. While the oil is heating, cut the peppers and onions into 2 inch pieces and mince the שום cloves. Stir these in and let them cook for about five minutes, until the בצל softens and turns translucent.
3. Add the עגבניות to the fried vegetables, as well as the hot פלפל and the פפריקה. Simmer for 20-25 minutes, stirring periodically.
4. Crack an egg into a small bowl, and then gently slip the egg into the tomato sauce. Repeat with the remaining eggs.
5. Cook the eggs until the whites are firm and the yolks have thickened but are not hard, then flip them.

בְּתֵאֲבוֹן!