



CAMPFIRE SHAKSHUKA RECIPE

Serves 4

Ingredients:

- 2 tablespoons extra-virgin olive oil
- 3 tablespoons piri piri sauce
- 1 tablespoon Mexican oregano
- 1 heaping teaspoon each ground cumin, ground coriander, ground fennel
- 1 medium yellow onion, halved and thinly sliced through the root end
- 2 large sweet bell peppers, stems and seeds removed, thinly sliced
- 1 medium eggplant, chopped into ½-inch pieces
- 1 tablespoon brown sugar
- ½ teaspoon salt
- 1 28-ounce can diced, fire-roasted tomatoes (such as Muir Glen)
- 2 bay leaves (optional)
- 4 eggs
- 1 large fresh mozzarella ball cut in 4 thick slices
- ¼ cup chopped cilantro
- 2 green onions, chopped
- 1 serrano chile, thinly sliced
- 4 pieces naan bread

Instructions:

STEP 1: Heat the oil in a cast-iron skillet over a medium fire. Add the piri piri sauce, oregano, cumin, coriander, and fennel and saute until fragrant, 2 minutes.

STEP 2: Add the onions, peppers, eggplant, brown sugar, and salt, and sauté, stirring frequently, until the vegetables are tender, 10 to 15 minutes.

STEP 3: Add the tomatoes, bring to a gentle simmer, and cook, stirring occasionally, for another 15 to 20 minutes until the sauce has thickened and the vegetables have broken down a bit.

STEP 4: Make 8 little dips in the sauce with a large spoon. Gently break the eggs into 4 of the dips. Put the fresh mozzarella slices in the remaining 4 dips. Cover the skillet with a lid and simmer gently until the egg whites are set but the yolks are still runny, 10 to 20 minutes.

STEP 5: Remove the skillet from the fire, and set aside for a couple of minutes to let the flavors meld. Adjust the seasoning with salt, pepper, and sugar if needed. Serve with the naan bread on individual plates and top with the cilantro, green onions, and serrano chile slices.

Recipe continued →



PIRI PIRI RECIPE

Makes 1 1/4 cups

Ingredients:

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| 1 red bell pepper, seeded and chopped | 1 1/2 garlic cloves, peeled |
| 1/2 Fresno chile pepper (red jalapeño), seeded and chopped | 2 1/4 teaspoons salt |
| 2 tablespoons fresh lemon juice (about 1/2 lemon) | 3/4 teaspoon sweet smoked paprika |
| 2 tablespoons red wine vinegar | 3/4 teaspoon ground cumin |
| 1 tablespoon granulated sugar | 1/2 teaspoon ground coriander |

Instructions:

Blend the ingredients together in a food processor and store in an airtight container in the refrigerator for up to 1 week.