

## **Shakshuka**

**Original Recipe by Jamie Geller**

**Adapted by Rob Yunich and Elana Milstein**

Extra virgin olive oil

2 onions, thinly sliced

4 small Yukon Gold potatoes, sliced into cubes

1 head garlic

Kosher salt

Freshly ground black pepper

8 jumbo eggs

2 (14.5 ounce) cans, diced tomatoes

1 (8 ounce) can unflavored (and reduced salt, if possible) tomato sauce

Preheat oven to 425 degrees.

Put potatoes, onions, and garlic onto a large cookie sheet (we used a half-sheet pan in the video) and sprinkle with extra virgin olive oil.

Roast veggies for 20 minutes. Empty veggies into a bowl.

To that bowl, add diced tomatoes and tomato sauce. Put entire mixture back onto cookie sheet and spread onto even layer.

Crack eggs at even intervals on top of tomato/vegetable mixture. Return to oven until eggs are set, about 15 minutes.

Serve by taking one or two eggs and surrounding vegetables.