

Smoky Shakshuka

Serves 1

Ingredients

1 Merguez or spicy sausage
1 red pepper, seeded and sliced into strips
1 large or 2 medium ripe tomatoes, cut into eighths
Pinch of smoky paprika
2 eggs

Method

1. Slice the sausages into 1-inch pieces, cook in a frying pan until oil is released. Add peppers, cook until half softened. Add tomatoes, season and continue to cook until tomatoes begin to break down. Sprinkle with paprika.
2. Make spaces in the pan and crack an egg into each one. Cover with a lid, reduce heat and simmer 5 minutes until eggs are cooked. Serve at once with crusty bread.