

"Shakshuka is one of those dishes that proves breakfast can be bold and beautiful. I first tried it while working alongside Mediterranean chefs in the UK — a perfect blend of spice, simplicity, and soul. The rich tomato base reminds me of island flavors back home in Bermuda, where we love cooking with freshness and heart. It's comfort food with character — a dish that brings the world to your table."



- Ingredients
- 2 tbsp olive oil
- 1 onion, finely chopped
- 1 red bell pepper, diced
- 3 cloves garlic, minced
- 1 tsp ground cumin
- 1 tsp smoked paprika
- ½ tsp chili flakes (optional)
- 4 ripe tomatoes, chopped (or 1 can of crushed tomatoes)
- Salt and black pepper, to taste
- 4 large eggs
- Fresh parsley or coriander, for garnish
- Crumbled feta or goat cheese (optional)
- Crusty bread, for serving



Eggs Shakshuka



Serves: 2



Prep Time: 10 mins |

Cook Time: 20 mins |

Total Time: 30 mins

Method

1. Sauté the Base:
2. Heat olive oil in a skillet over medium heat. Add onion and bell pepper, and sauté until soft and golden. Stir in garlic, cumin, paprika, and chili flakes, cooking until fragrant.
3. Add Tomatoes:
4. Add chopped or crushed tomatoes, season with salt and pepper, and simmer for 10–12 minutes until thickened.
5. Cook the Eggs:
6. Make small wells in the sauce and crack in the eggs. Cover and cook gently for 5–7 minutes until eggs are just set but yolks remain runny.
7. Finish and Serve:
8. Sprinkle with fresh herbs and cheese, and serve directly from the pan with warm crusty bread.

CHEF WILL'S TIPS:

- Chef Will's Tip 🍴
- "When making Shakshuka, take your time with the tomato base — that's where all the flavor lives. Let it simmer until it's thick and rich before adding your eggs. For perfect poaching, make small wells in the sauce and cover the pan just until the whites are set but the yolks are still silky. A dash of Bermudian hot sauce at the end gives it that island edge I love."
- Chef William Smith Local
- 🌐 www.willsmithkitchen.com
- 📱 @WillSmithKitchen "Bringing Local Flavor to Every Table"