

Shakshuka on Flatbread

Serves 2

Hands-on Time 10 minutes

Cooking Time 19 minutes

Ingredients

- ½ tbsp olive oil
- 1 garlic clove
- ½ thumb-sized piece of root ginger
- ½ tsp smoked paprika
- ½ tsp ground cumin
- 1 x 200g tin chopped tomatoes
- ¼ tsp fine salt
- ½ tsp dried oregano
- 2 flatbreads
- 2 medium eggs
- 100g Greek yoghurt

Equipment

- Saucepan with lid
- Teaspoon
- Micro-grater
- Wooden spoon
- Baking sheet

Method

- Preheat the oven to 190°C/170°C (fan)/375°F/Gas Mark 5.
- Heat the olive oil in a saucepan over medium-low heat. Grate in the garlic and ginger, and cook for 2 minutes until softened.
- Add the smoked paprika and cumin, stirring for 1 minute.
- Stir in the tomatoes, salt, and oregano. Bring to a boil, then reduce to a simmer. Cover with a lid (leaving a vent) and cook for 10 minutes, stirring occasionally.
- Place the flatbreads on a baking sheet. Spread the tomato sauce over the bread, creating a raised edge to hold the eggs.
- Crack the eggs into the centre of each flatbread. Bake for 9 minutes, or until the egg whites are set but the yolks are still runny.
- Dollop Greek yoghurt over the tomato sauce and serve immediately.

Enjoy!