

SHAKSHUKA

This recipe creates the classic flavors of shakshuka with a vibrant twist by using a creamy red pepper sauce combined with marinara. Get ready for a delightful mix of textures and tastes!











Ingredients:

- ½ Bag Red Pepper Cream Sauce
- 1 Bag Old World Marinara
- ½ cup Diced Onions
- ½ cup Diced Red Pepper
- 2 tsp. Smoked Paprika
- 2 tsp. Cumin
- Chili Powder
- 2 Tbsp. Garlic
- 1 Can Whole Peeled Tomatoes
- Naan Bites
- Fresh Cilantro & Parsley

Instructions:

1. Sauté garlic, peppers, and onions. Once translucent, add spices.
2. Add the whole peeled tomatoes, red pepper cream, and marinara sauces.
3. Simmer until the peeled tomatoes break down.
4. Using a large spoon make small wells in the sauce and crack an egg into each hole. Cook the eggs 5-8 minutes, depending on your preference,
5. Garnish with chopped cilantro and parsley.
6. Serve with nann bites for dipping.

Product	Description	Code #	Pack Size
 <p>Old World Marinara Sauce</p>	<p>Crafted with sun-ripened tomatoes and slow-simmered with a touch of onion, garlic, and classic Italian spices for a rich, vibrant flavor that your guests will love!</p> <div>     </div>	0443176	4/4 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian