



What SHAKSHUKA is?

Would you like a different recipe to enjoy the Feta cheese “Palios”? Try Shakshuka! Shakshuka is found in North African and Arabic cuisine. The word shakshuka actually means "a blend" in the North African dialect. Suitable recipe for Keto, Paleo and gluten-free diets.

HOW TO MAKE SHAKSHUKA WITH FETA

Ingredients

1/2 tsp ground cumin
1 1/2 tbsp Olive Oil
3 tbsp water
1 large yellow onion chopped
1 fennel chopped
1 pepper chopped
1/4 tbsp cinnamon
2 x 400gr. Chopped tomatoes

2 bay leaves
2 tsp honey (optional)
Salt and pepper
200gr “Palios” feta cheese
6 large eggs
1/4 cup chopped fresh parsley leaves
1/4 cup chopped fresh mint leaves

Steps

In your large frying pan, cook the cumin at high temperature for 1 minute. Add the oil, water, the onion, fennel and pepper and sauté for 5 minutes. Add cinnamon and fry for 15 seconds followed by chopped tomatoes, bay leaves, honey and salt. Once they reach boiling, lower the temperature and cook for about 20 minutes. Watch the mix during cooking as you may need to add a few tablespoons of water so that the tomato mixture has a passata-like consistency. Remove the bay leaves, add the “Palios” Feta cheese, make 6 holes in the mixture and add each egg in each hole. Cook for about 10 minutes or a little longer if you prefer more cooked eggs. For garnish add extra Feta cheese and other spices of your choice.

Good appetite!