

Shakshuka eggs with sausage

Ingredients

- 5 eggs
- 100g karamanlidiko sausage
- 80g dry onion
- 1 red pepper
- 100g feta cheese
- **5g Garlic Paste (Art. 55014)**
- **50g Sun-dried Tomato Pesto (Art. 55654)**
- 1g cumin
- **1 tsp Sweet Paprika (Art. 46836)**
- 1g chili flakes
- **400g Tomato Professional Mise En Place Sauce (Art. 55213)**
- 5g fresh parsley
- 20ml olive oil
- 50ml water

Cooking instructions

1. Finely chop the onion, slice the peppers thinly, and cut the sausage into cubes. Sauté them in a deep pan with a little olive oil.
2. Add the spices along with the Sun-dried Tomato Pesto and Garlic Paste. Mix well, then deglaze with the Tomato Professional Sauce and a little water.
3. Use a spoon to make wells in the sauce and add the eggs.
4. Cover with a lid and cook on low heat for 3-4 minutes.
5. Finally, add crumbled feta cheese and parsley leaves.