



# SHAKSHUKA WITH EASY NAAN

SERVINGS: 4 | TIME: 30 MINUTES



## INGREDIENTS

### SHAKSHUKA

- 1 tsp olive or avocado oil
- 1 small-medium yellow onion, chopped
- 1 medium zucchini chopped
- 1 yellow bell pepper chopped
- 3 garlic cloves minced
- 1 26.46oz box of Pomi diced tomatoes (or 2- 15 oz cans of diced tomatoes)
- 1 6 oz can of tomato paste
- ½ tsp ground cumin
- ½ tsp chili powder
- ½ tsp sweet paprika
- ½ tsp sea salt
- ½ tsp ground black pepper
- 4-6 eggs

### PLAY WITH TOPPINGS:

- Fresh cilantro, chopped
- Fresh parsley, chopped
- Green onions, thinly sliced
- Feta cheese, crumbled
- Goat cheese, crumbled
- Hot sauce
- Avocado

### EASY NAAN

- 1 tsp coconut oil or ghee
- 2/3 cup almond flour
- 1/2 cup arrowroot powder
- 1 cup full fat coconut milk



## DIRECTIONS

Heat non-stick pan over medium-high. Add oil to pan followed by chopped onions. Allow onions to soften and begin to caramelize. While onions are softening, chopped zucchini and yellow pepper. Once onions have softened add, add zucchini and peppers to the pan. Next, mince the garlic and add to pan stirring to keep it from burning. Allow garlic to soften and become fragrant. Add diced tomatoes, tomato paste, ground cumin, chili powder, sweet paprika, sea salt and ground black pepper to the pan. Allow to simmer for 5 minutes. Using a spoon, make nest for you eggs. Crack the eggs into a small bowl and one at a time pour them into each nest. Reduce heat to low and allow egg whites to set. Tip: Using a lid can speed the process of the tops setting.

While eggs are cooking, heat a skillet or flat top surface to medium-high heat. Whisk together almond flour, arrowroot flour, and coconut milk. Once skillet is heated added ghee or coconut oil being careful to keep pan fairly dry. Using a measuring cup pour equal amounts of batter onto pan creating a thin layer on the pan. Depending on surface size you may be able to do 4 servings at one time or may need to do them individually. Cook until fluffy and firm. Remove naan from skillet and continue with remaining batter. Tip: I like to place them in a warmed oven to keep them warm if doing in batches. Once eggs are cooked through, remove from heat. Serve with optional toppings and a side of naan.

