

The Perfect Shakshuka

by Reem Assil



Clean Cooking
WITH INDUCTION





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As your local clean energy provider, East Bay Community Energy (EBCE) is committed to electrifying kitchens at homes and businesses with newer energy efficient appliances.

Induction technology is a key component of this commitment, by helping to remove natural gas use from homes, which helps to achieve EBCE's commitment of 100% zero-carbon electricity by 2030 and the State of California's goal of carbon neutrality by 2045.

Through the Induction Cooktop Lending Program, EBCE would like to encourage you to consider adopting efficient electric cooking appliances such as induction cooktops and ranges, and join us in the fight against climate change.

Go to ebce.org/induction to find delicious cooking videos featuring renowned local chefs, recipe cards, and cooktop instructions. You will also find information about available rebates to help you purchase a new induction cooktop, range, and/or portable cooktop.

[Learn about the science behind induction cooking at ebce.org/induction.](https://ebce.org/induction)

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Yield: 3 to 4 servings **Time:** 45 minutes

INGREDIENTS

SHAKSHUKA

- 2½ cups onion, medium diced (about 1 medium onion)
- 1 tablespoon garlic, finely minced (about 4 cloves)
- 1½-2 pounds red bell peppers (about 4-6)
- 2 pounds tomatoes (about 8 medium-sized tomatoes)
- 2 tablespoons olive oil, divided
- 1 teaspoon cumin, ground
- 1 teaspoon coriander, ground
- 1 teaspoon paprika
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 teaspoon Aleppo pepper or red chili flakes
- 1 teaspoon honey
- 3-4 eggs (your preference)

GARNISH

- ¾ cup crumbled feta (optional)
- 2 tablespoons freshly chopped parsley (optional)
- Olive oil for drizzling

INSTRUCTIONS

STEP 1 Heat a cast iron or magnetic stainless steel sauté pan on an induction burner at a medium-high setting until it starts to smoke.

STEP 2 Coat peppers in olive oil and char in the pan on all sides.

STEP 3 Halve the tomatoes lengthwise, coat in oil, place cut-side down, and keep rotating them on the pan until you get nice chars and the tomato starts to soften. Remove.

STEP 4 Once peppers are collapsed, charred, and bubbling, transfer to a bowl and cover. Once cool, peel away the skin and pull out the seeds and veins.

STEP 5 In the same pan or a shallow sauce pan, over a medium-high setting, sauté the onion until translucent, add the garlic, cook a minute more. Add the spices, salt and pepper, and cook another minute. Transfer the tomatoes with skins and any pan juices along with the peppers, into the pan, and lower the heat to a simmer for



Photo by Sana Javeri Kadri

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about 20 minutes stirring frequently. Add up to half a cup of water as needed to keep the sauce from burning.

STEP 6 Transfer to a food processor and mix to smooth, or blend with an immersion blender. Add honey. The sauce should be thick.

STEP 7 Make wells with a spoon and crack an egg into each well. Sprinkle with salt, cover, and simmer over a medium heat setting for 5-10 minutes until the whites are firm and the eggs are to your liking.

STEP 8 Top with garnish and serve with pita for scooping.