



## Italian Market Shakshuka



This recipe calls for:

### Garden Combination Sauce

Prep time

**15 minutes**

Cook time

**15 minutes**

Servings

**4**

### Ingredients

- 3 tablespoons olive oil, divided
- 1 medium eggplant, cut. Into. ½-inch cubes (about 1 pound)
- ½ teaspoon each kosher salt and ground pepper
- 2 cups vegetables like chopped red onions, zucchini or peppers
- 3 cloves cloves garlic, thinly sliced
- 1 jar (24 ounces) RAGÚ® Chunky Garden Combination Sauce
- ⅓ cup water
- 6 eggs
- 2 on-the-vine cherry tomato stems
- ¼ cup grated Parmesan cheese
- ¼ cup loosely packed Italian parsley leaves

Crushed red pepper (optional)  
focaccia bread slices

## **Instructions**

1. Heat 2 tablespoons oil in large skillet on medium-high heat; add eggplant, salt and pepper. Cook 4-6 min. or until eggplant softens. Add remaining oil and vegetables; cook 3 min., stirring constantly. Stir in sauce and water; bring to a simmer.
2. Remove pan from heat. Make six wells in sauce with a large spoon, spacing evenly around pan. Crack 1 egg into each well. Push sauce around edges of egg whites to contain each egg in its well, while keeping the yolks undisturbed. Arrange tomatoes around edge of pan. Cover with lid. Cook on medium heat 7-9 min. or until egg whites are set and yolks are cooked to desired doneness.
3. Top with cheese, parsley and red pepper before serving with bread.  
For fully cooked yolks, add 2 min. to the cook time. Shakshuka is originally an Israeli breakfast dish of eggs poached with vegetables cooked tomato sauce.