

Spicy Chicken and Egg Shakshuka

Ingredients – Serves 2

- 2 x Chicken breasts, chopped into chunks
- 1 x red chilli
- 1 red onion
- 1 red pepper
- 1 tbsp oil
- 1 tsp ground cumin
- 2 x sweet potato
- 2 eggs
- 2 teaspoon smoked paprika
- 400g chopped tomatoes
- Large handful of fresh coriander



Method:

1. Finely dice the onion and cut the red pepper into bite-sized pieces. Peel and cut the sweet potato into 1cm cubes. Finely slice the red chilli (remove the seeds for less heat) and remove the coriander leaves from the stalks.
2. Season the pieces of chicken with sea salt and black pepper. Heat a medium-sized pan with 1/2 tbsp oil on a medium-high heat and brown the chicken for 4-5 mins each side.
3. In a large pan heat 1/2 tbsp oil on a medium heat and cook the onion for 5 mins then add the sweet potato for 5 mins. Stir in the ground cumin, smoked paprika, half of the chilli and half of the coriander. Then add the red pepper and chopped tomatoes. Simmer for 5 mins and season with sea salt and black pepper.
4. Place the chicken into the tomatoes and gently crack the eggs separately, in between the chicken. Place a lid on the pan and gently

simmer for 10-15 mins until the egg whites have set (they will turn opaque) and the chicken is cooked through.

5. Sprinkle over the remaining sliced chilli and the fresh coriander.

6. Spoon the shakshuka into two warm bowls.

Recipe for two people, halve the ingredients for one person