



TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

# SHAKSHUKA

## DESCRIPTION

Our Shakshuka, with delicious Trewithen Dairy Natural Yoghurt, is a wonderful eggs-for-dinner recipe, best served with a pile of pitta or flatbreads on the side.

## INGREDIENTS

6 Free Range Eggs  
100ml Trewithen Dairy Natural Yoghurt  
200g Spinach  
2 tbsp Fresh Coriander  
150g Feta Cheese, crumbled  
1 Red Onions finely sliced  
2 cloves of Garlic finely sliced  
1 tin of Chopped Tomatoes  
1 tbsp Harissa paste  
1 tsp Cumin Seeds

## METHOD

1. Place the cumin seeds into the base of your frying pan with a little oil and cook off for a couple of minutes before adding your chopped tomatoes.
2. Bury your spinach into the sauce and crack the eggs carefully so that they are nestled into the sauce. Then sprinkle the onions, garlic, and feta cheese in the spaces.
3. Bake in a preheated oven at 180° C for 10 minutes.
4. For the garnish, mix the yoghurt with harissa paste and drizzle over the top with fresh coriander.
5. Enjoy on its own or serve with flatbread or pittas.