

Arrabbiata Shakshuka

The simplest brunch recipes are low-effort, high-reward. Using the slow cooked Savori Arrabbiata tomato sauce adds a next level element to this shakshuka recipe. The flexibility of this recipe is endless; looking for something hearty, sauté some ground sausage meat and mix into the sauce, craving extra veggies, fold in a few handfuls of spinach, feeling cheesy? Top with crumbled feta or grated aged cheddar. Always serve with lots of crusty bread, hungry bellies will be satisfied in no time.

Serves 4

1 onion
1 bell pepper
¼ cup EVOO
½ tsp sea salt
2 Tbsp Black Garlic Dark Balsamic
1 jar Savori Arrabbiata Sauce
4 eggs
Salt and Pepper to taste
Garnish with Parsley

Thinly slice the onions and bell pepper.

Place a large heavy bottomed, oven proof sauce pan (a cast iron frying pan is perfect) over medium heat. Add in the EVOO, onion and bell pepper. Stir to coat in the oil and sauté until just starting to sweat, about 2 minutes. Sprinkle with sea salt and continue to cook until well caramelized, about 4 more minutes. Pour in the balsamic vinegar to deglaze the pan, scraping up any bits that may have stuck. Continue to cook 1 more minute, until the vinegar has absorbed. Pour in the Arrabbiata sauce and stir to combine.

Place the oven rack in the center of the oven and preheat the to 400°F

When the sauce begins to bubble, remove from heat. Make four wells in the tomato sauce with the back of a spoon. Carefully crack the egg into the well and sprinkle with salt and pepper to taste

Bake in pre-heated oven for 15 minutes, or until the egg whites are set, and the yolks are at your preferred doneness. Remember the yolks will continue to cook after removed from the oven, as the sauce is still hot.

Leftovers, if you have any, will keep in the fridge for up to 2 days, but this dish is best enjoyed as soon as it's made.