

Recipe from I Will Not Eat Oysters

# MATBOUCHA SHAKSHUKA EN COCOTTE

MAKES 6

## THE THINGS

### MATBOUCHA

1 long red hot pepper  
1 red bell pepper  
1 small to medium eggplant  
¼ cup olive oil  
6-8 garlic cloves, roughly chopped  
¼ cup sweet Hungarian paprika  
1 tsp hot paprika  
6 Roma tomatoes, cut into 1 " pieces  
1 tsp salt  
¼ tsp white pepper, black pepper can be used instead too

### SHAKSHUKA EN COCOTTE

cooking spray or softened butter  
Matboucha  
6 large eggs  
feta cheese  
salt  
chopped chives  
pita or other bread for dipping

## THE WAY

### MATBOUCHA

Give the red hot pepper and the bell pepper a nice char on all sides either right over the flame of your burner or in the oven under the broiler. Once they are cool enough to handle, remove the stem, seeds, and rib from both the hot pepper and the red bell pepper and discard (keep the rib and seeds of the hot pepper for a fire-y matboucha). Chop the hot pepper finely. Slice the bell pepper into ¼" long slivers. Peel and grate the eggplant on the large hole side of a box grater. Please be careful! It's fine if the grated eggplant turns brown.

Heat the oil in a large skillet or sauté pan with lid over medium heat (non-stick is best). Add the garlic and cook for 1 minute until fragrant. Add the sweet and hot paprika and continue to cook for about 30 seconds to release the aroma of the spices. Add the tomatoes, chopped hot pepper, sliced bell pepper, and the grated eggplant. Season with salt and white pepper. Cover and slowly bring up to a simmer. Once it does simmer, turn the heat down to low. Stew slowly for 40 minutes, stirring every 8-10 minutes. Taste for seasoning and adjust with salt. Let cool and store in the fridge for up to 4 days. I like to let the matboucha sit for at least 12 hours before using it for a shakshuka.

### SHAKSHUKA EN COCOTTE

Pre-heat the oven to 375°F. Spray or butter the inside of 6 small mason jars or ramekins. Bring some water up to a boil for the water bath. Line a baking pan or cake pan with tall sides with a clean kitchen towel. This will make sure the jars or ramekins will not move around.

Spoon about 1/3 cup of matboucha into the bottom of each jars. Crack an egg into each one on top of the matboucha. Crumble some feta cheese over top and season with a bit of salt. Place the jars into the baking pan and pour enough boiling water in to

reach at least half way up the sides of the jars. Bake for 15-18 minutes until the whites of the eggs are set and the yolk is still runny. Garnish with chopped chives and serve with pita or bread. Enjoy!

**Recipe from I Will Not Eat Oysters. This recipe cannot be published without the consent of Danielle Oron.**