

Shakshuka

JUMBO AVOCADO





Shakshuka

SERVES 4

- 2 Tbsp **olive oil**
- 1 medium **yellow onion**, chopped
- 3 **garlic cloves**, minced
- 3 Tbsp **tomato paste**
- 1 28-oz can **diced tomatoes**
- 2 tsp **paprika**
- 2 tsp **cumin**
- 2 **jumbo Mission Produce avocados**
- 4 **large eggs**
- parsley**, to garnish
- salt & pepper**, to taste
- 4 **thick slices sourdough toast**

Sauté the onions in olive oil over medium heat until translucent (~5 mins). Add the garlic and tomato paste. Sauté until tomato paste begins to caramelize (~2 mins). Add diced tomatoes and spices. Gently simmer for 10 mins.

Cut the avocados lengthwise, remove the pit and skin. Place the avocado halves into the tomato mixture open side up. Place one egg into each avocado half. Cover and simmer until egg whites are firm, about 10 minutes.

Garnish with salt, pepper and parsley and enjoy with hearty sourdough toast.



@missionavocados

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