

Eat Happy Kitchen
Anna Vocino

PUMPKIN CURRY SHAKSHUKA

(Serves 3-4)

INGREDIENTS:

- 1 tablespoon olive oil
- 1/2 onion, chopped
- 1 teaspoon minced garlic
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cumin
- 1 teaspoon salt, plus more for seasoning
- 1/4 teaspoon ground coriander
- 1/4 teaspoon ground cardamom
- 1/4 teaspoon freshly ground black pepper, plus more for seasoning
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground nutmeg
- 1 jar [Eat Happy Kitchen Pumpkin Marinara](#) (or make your own, recipe in [Eat Happy Too](#))
- 6-8 large eggs
- Freshly grated parmesan or crumbled feta, for serving
- 1 tablespoon fresh parsley, chopped for serving

INSTRUCTIONS:

In a large, flat-bottomed sauté pan, heat the olive oil on medium high heat until hot and shimmering. Cook the onions until soft and starting to sear on the edges, about 3-4 minutes. Add the minced garlic and cook 1 more minute until the garlic is fragrant, but not burned. In a small mixing bowl, whisk together the spices, and pour over the vegetables, stirring for 1 minute

in the pan. Pour in the jar of Pumpkin Marinara and stir to incorporate with the onion/pepper mixture and the spices are dissolved into the sauce. Let the sauce come to a boil, making sure to stir often. Using a wooden spoon or silicon spatula, make little divots in the sauce for the eggs. Crack the eggs into the divots. Season the eggs with salt and pepper. Turn the heat to low, cover the pan, and let cook 8-9 minutes until eggs have poached in the sauce to your desired doneness. Remove the cover, and garnish with freshly grated parmesan or crumbled feta and fresh parsley and serve.

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