

Ratatouille Shakshuka

40—45 Min

Preparation

1. Slice the peppers into strips. Cut the onion and zucchini into half-moons, and dice the eggplant.
2. Sauté the chopped onion in olive oil until softened, about 5 minutes. Add the sliced peppers, eggplant, and zucchini. Cook the vegetables over medium-high heat until tender and lightly caramelized, about 15 minutes.
3. Add the canned tomatoes and Kotányi seasoning for vegetables. Cook for another 15 minutes (if the sauce becomes too thick, add about 100 ml of water as needed).
4. Use a spoon to create 4 wells in the vegetable mixture and gently crack one egg into each. Cover the pan and cook over low heat until the egg whites are set but the yolks remain runny. Serve with toasted bread.

Ingredients 4 Portions

= Kotányi Produkte

1	Onion
0.5	Red bell pepper
0.5	Green bell pepper
0.5	Yellow bell pepper
1	Small zucchini
1	Small eggplant
1 can	Peeled or chopped tomatoes
0.5 packet	Grill Vegetables Seasoning Mix
2 tbsp	Olive oil
4	Eggs
	Fresh parsley or basil for serving