



Ingredients

- 1 can whole peeled tomatoes 28 oz.
- 1 jar roasted red peppers 12 oz.
- 4 large eggs
- ½ cup plain Greek yogurt
- ¼ cup CannaOil plus more for drizzling
- 1 teaspoon coriander seeds
- 1 teaspoon cumin seeds
- 6 garlic cloves divided
- 2 medium shallots divided
- Kosher salt
- Freshly ground black pepper
- Mint leaves and crusty bread for serving

Instructions

1. Crush coriander and cumin seeds, pressing down firmly with even pressure. Transfer seeds to a small heatproof bowl.
2. Slice 2 garlic cloves as thinly and evenly as you can; add to bowl with seeds. Finely chop the remaining 4 garlic cloves.
3. Cut half of 1 shallot into thin rounds and then add to the same bowl with seeds and garlic. Chop remaining shallots.
4. Open a jar of red peppers and pour off any liquid. Remove peppers and coarsely chop.
5. Combine ¼ cup oil and seed/garlic/shallot mix in the skillet you used for crushing seeds. Heat over medium and cook, stirring constantly with a wooden spoon, until seeds are sizzling and fragrant and garlic and shallots are crisp and golden, about 3 minutes.
6. Place a strainer over the same heatproof bowl and pour in the contents of the skillet, making sure to scrape in seeds and other solids. Do this quickly before garlic or shallots start to burn. Reserve oil.
7. Spread out seed mixture across paper towels to cool. Season with salt and pepper.

8. Return strained CannaOil to skillet and heat over medium. Add remaining chopped garlic and shallot and cook, stirring often, until shallot is translucent and starting to turn brown around the edges, about 5 minutes. Season with salt and lots of pepper.
9. Add chopped peppers to the skillet and stir to incorporate. Using your hands, lift whole peeled tomatoes out of the can, leaving behind tomato liquid, and crush up with your hands as you add to the skillet. Discard leftover liquid. Season with more salt and pepper.
10. Cook shakshuka, stirring often, until thickened and no longer runs together when a spoon is dragged through, 10–12 minutes.
11. Reduce heat to low. Using the back of a wooden spoon, create four 2"-wide nests in tomato sauce. Working one at a time, carefully crack an egg into each nest.
12. Cover skillet and cook, simmering very gently and reducing heat if necessary, until whites of eggs are set while yolks are still jammy, 7–10 minutes. Uncover skillet and remove from heat. Season tops of eggs with salt and pepper.
13. Top shakshuka with dollops of yogurt, sprinkle with seed mixture, then drizzle with more olive oil. Finish by scattering mint leaves over top.
14. Serve pita or crusty bread alongside.

Original recipe <https://eatyourcannabis.com/cannabis-shakshuka/>