



# Greenmarket Recipe Series

## Shakshuka with Quail Eggs

Recipe created by Chef Gary King of PRINT Restaurant  
[www.printrestaurant.com](http://www.printrestaurant.com)

Get your hands on all the heirloom peppers you can for this recipe. We love the lipstick variety from Eckerton Hill Farm with thick juicy skins. Lani's Farm has a great Macedonian variety too which become tender and sweet when braised. Also we use the late season sauce tomatoes which are great for getting that last taste of Summer. We use Fiesty Acres quail eggs since this dish but regular chicken eggs can be used as well.

Serves 6

### INGREDIENTS:

- 3 tablespoons extra-virgin olive oil
- \*1 large onion, halved and thinly sliced
- \*1 large red bell pepper, seeded and thinly sliced
- \*3 garlic cloves, thinly sliced
- 1 teaspoon ground cumin
- 1 teaspoon sweet paprika
- ½ teaspoon cayenne, or to taste
- \*2 lbs plum tomatoes diced
- ¾ teaspoon salt, more as needed
- ¼ teaspoon black pepper, more as needed
- \*5 ounces feta cheese, crumbled (about 1 ¼ cups)
- \*6 large eggs or 12 quail eggs
- \*Chopped cilantro, for serving

*\*Ingredients available seasonally at your neighborhood Greenmarket*

### INSTRUCTIONS:

Heat oven to 375 degrees.

Heat oil in a large skillet over medium-low heat. Add onion and bell pepper. Cook gently until very soft, about 20 minutes. Add garlic and cook until tender, 1 to 2 minutes; stir in cumin, paprika and cayenne, and cook 1 minute. Pour in tomatoes and season with ¾ teaspoon salt and ¼ teaspoon pepper; simmer until tomatoes have thickened, about 10 minutes. Stir in crumbled feta.

Gently crack eggs into skillet over tomatoes. Season with salt and pepper. Transfer skillet to oven and bake until eggs are just set, 5 to 6 minutes. Sprinkle with cilantro and serve with hot sauce.

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit [www.growNYC.org](http://www.growNYC.org).

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