

Turkey Corn Dumplings Shakshuka Style

Serving: 4 | Difficulty: easy | Prep time: 1 hour | Omnivore

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Ingredients:

Masa:

1 cup masarepa
½ tablespoon salt
2 cups warm water
½ tablespoon salt
1 egg yolk

Turkey filling:

3 tablespoons vegetable oil
150 gr shredded roasted turkey (minced turkey works as well)
¼ cup chicken broth
½ cup onions, diced
½ cup bell pepper, diced
Salt to taste

Tomato sauce

2 cups tomato sauce (or 1 can whole crushed tomatoes)
2 garlic cloves, crushed
Salt to taste

Shakshuka style

4 teaspoons neutral oil of your preference
4 eggs
¼ cup sour cream
Crushed sweet plantain chips
Salt, pepper and hot chili flakes to taste
Herbs for garnishing — cilantro, pea shoots, parsley ... your preference

Directions:

Tomato sauce

- Crush the tomatoes in a food processor with a couple pulses, you can also do this in a blender or with your hands but the result will be a bit more rustic. Simmer the tomatoes and salt in a saucepan for 45 minutes until the water reduces a sauce forms. Adjust the salt to taste.

Turkey filling:

- Heat the oil in a medium skillet over medium-high heat. Add the onion and sauté for 5 minutes or until the onion is translucent. Add the bell pepper andauté for 5 more minutes.
- Add the turkey, stir to combine, season with salt to taste. Reduce to a simmer, cover and cook for 15 minutes, until the turkey gets a nice stewed look. Remove the cover and let the juices evaporate the juices a little bit if necessary. This is a good time to adjust the seasoning if you think it needs more salt to your taste.
- Let the filling rest while you make the dough. You can make this in advance and the flavors will improve with time.

Masa:

- Combine masarepa and salt in a medium bowl. Make a well in the center and add 2 cups warm water. Using your hands, gradually incorporate dry ingredients, stirring until no dry lumps remain. Let rest 5 minutes to hydrate.
- Add the egg yolk and knead the dough a few times in the bowl, then divide into 8 pieces. Roll each piece into a ball, then gently open a hole and fill with the turkey.
- Close the gap by reshaping into a ball with your hands. Set aside on a tray until you form them all.
- Boil the masa balls in salted water for 15 minutes.

Finishing and Serving Shakshuka Style:

- Preheat the oven to 375 F. • Prepare 4 mini skillets with a teaspoon of neutral oil and heat in the oven. When your masa balls are ready and the skillets are hot, pour ¼ cup of tomato sauce on each one, crack open 1 egg per skillet and two masa balls in each and cover with tomato sauce.
- Put the skillets back in the oven until the eggs are cooked — this should take about 5-10 mins but will depend on your oven so you have to be on top.
- Remove skillets from the oven, top with a squeeze of sour cream, salt, pepper, and hot chili powder. Top the masa balls with crushed sweet *platanitos* for a nice crunch and the herbs of your preference for color.