

Campfire Shakshuka

Serves: 4-6 people | **Cook Time:** 25 minutes | **Difficulty:** Easy

Equipment Needed:

- 10 or 12-inch Dutch oven with lid
- Long wooden spoon
- Can opener
- Small bowls for prep

Ingredients:

Ingredient	Amount	Notes
Eggs	6 large	Room temperature preferred
Crushed tomatoes	1 can (28 oz)	Good quality brand
Red bell pepper	1 large, diced	Adds sweetness
Yellow onion	1 medium, chopped	Finely chopped
Garlic	4 cloves, minced	Fresh garlic only
Olive oil	2 tbsp	Extra virgin
Paprika	1 tsp	Sweet or smoked
Cumin	1/2 tsp	Ground
Cayenne pepper	1/4 tsp	Adjust to taste
Salt	1 tsp	To taste
Fresh parsley	1/4 cup, chopped	For garnish

Complete Cooking Steps:

Step 1: Prepare Everything

Set up 19 coals, with 13 on top and 6 on bottom, to achieve a temperature of 350°F.

Dice the bell pepper and onion to uniform sizes, mince the garlic fresh, and open the can of tomatoes.

Step 2: Start the Base

Heat olive oil in the Dutch oven until it shimmers, then add the diced onion and bell pepper.

Cook while stirring every minute or so until the vegetables start to soften and the onion becomes translucent.

Step 3: Build Flavor

Add the minced garlic and cook for just 30 seconds until fragrant, being careful not to let it brown.

Pour in the crushed tomatoes with their juice and add salt, then stir everything together thoroughly.

Step 4: Simmer the Sauce

Bring the mixture to a gentle bubble, then reduce the heat slightly by removing 3-4 coals from the bottom if it's bubbling too vigorously.

Rotate the dutch oven every 5 minutes to ensure even cooking.

Step 5: Cook the Eggs

Use the back of a spoon to make 6 evenly spaced wells in the sauce, each about 2 inches wide.

Cover the Dutch oven immediately and cook for 5-7 minutes, until the egg whites are completely set but the yolks remain runny.

Step 6: Finish and Serve

Remove from heat and let stand covered for 2 minutes to finish cooking with residual heat.

Serve immediately while hot, scooping eggs with the surrounding sauce.

Serving Suggestions:

- Serve with warm pita bread or flatbread
- Add crumbled feta cheese on top
- Provide hot sauce on the side
- Perfect for brunch or a light dinner