

Ingredients

-  1/2 cup diced yellow onion
-  1/2 cup diced red bell pepper
-  1 jalapeño
-  2 teaspoons minced garlic
-  1 teaspoon ground cumin
-  1 teaspoon smoked paprika
-  1/4 teaspoon ground cinnamon
-  1/4 teaspoon allspice
-  2 tablespoons harissa
-  28 ounce crushed tomatoes
-  15 ounce chickpeas
-  1 teaspoon lemon zest
-  2 tablespoons chopped cilantro
-  5 LOHMANN eggs
-  Naan or crusty bread for serving

MOROCCAN BAKED EGGS with Chickpeas

- ① Preheat oven to 375 degrees F.
- ② Heat a large skillet over medium-high heat.
- ③ When the skillet is hot add in a couple teaspoons of olive oil and swirl around the bottom of the pan.
- ④ Add in the onion, red bell pepper and jalapeño and sauté until they soften, about 2 minutes.
- ⑤ Add in the garlic, spices, kosher salt and fresh ground black pepper and sauté for another minute.



- ⑥ Stir in the harissa, crushed tomatoes, lemon zest and chickpeas until everything is combined.
- ⑦ Turn the heat down to low and simmer for 6-8 minutes or until the sauce has thickened slightly and everything is heated through. Stir in the cilantro.
- ⑧ Crack the eggs into the skillet over the sauce and season with kosher salt and black pepper.
- ⑨ Place the entire skillet in the oven and bake until the eggs are just set, 7-10 minutes.
- ⑩ Sprinkle with cilantro and serve with warm naan or crusty bread.



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