

MasterFoods™

PROFESSIONAL

Black Bean & Chorizo Shakshuka Eggs
RECIPE

Black Bean & Chorizo Shakshuka Eggs



<?xml version="1.0"?>

TIME

25 minutes

INGREDIENTS

11 items

MAKES

12 servings

A hearty blend of chorizo, black beans and spiced tomatoes, topped with poached eggs. Perfect for a satisfying and flavourful meal.

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INGREDIENTS

- ¼ cup olive oil
- 2 red onions, finely chopped
- 4 garlic cloves, crushed
- 250g chorizo, chopped
- ¼ cup MasterFoods™ Professional Everything Eggs Seasoning – Code 458418
- 2 x 400g cans black beans, rinsed, drained
- 2 x 400g cans crushed tomatoes
- 2 x 420g jars whole cherry tomato pasta sauce
- 12 eggs
- 1 bunch coriander, small sprigs picked
- 1 loaf sourdough bread, thinly sliced, toasted

Cooking Instructions:

- 1
Heat oil in two large deep frying pans over medium heat. Divide onion and garlic between pans and cook, stirring, for 4-5 minutes until softened. Divide chorizo between pans and cook, stirring, for 4-5 minutes or until browned lightly. Add 1 tablespoon of seasoning to each pan and cook, stirring, for 30 seconds or until fragrant.
- 2
Add one can of beans and tomatoes to each pan, then stir in one jar of sauce into each pan. Bring to a boil, then reduce heat and simmer, uncovered, for 7-8 minutes or until mixture is thickened.
- 3
Using the back of a spoon, create 6 indents in each batch of tomato mixture. Crack eggs into indents. Partially cover and simmer for 4-5 minutes or until egg whites are set. Remove from heat.
- 4
Scatter both pans with remaining seasoning and coriander. Serve with bread.

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Cooking time

10 min

Ingredients

11 items

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Cooking time

60 MINS

Ingredients

8 items

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Cooking time

10 min

Ingredients

11 items

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Cooking time

15 minutes

Ingredients

9 items

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