

# MasterFoods<sup>TM</sup>

## 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

### PRODUCTS USED



MasterFoods Professional Everything Eggs Seasoning 550g

[SEE DETAILS](#)

## 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.

## More Recipes Like This



## **Choc-Berry Bircher Muesli**

Cooking time

10 min

Ingredients

11 items

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## **Shredded Barbecue Chicken Pancakes**

Cooking time

60 MINS

Ingredients

8 items

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## **Gua Bao Buns**

Cooking time

10 min

Ingredients

11 items

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## **New York Inspired Tagliatelle Pasta**

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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