



Green Tomato Shakshuka

Serves 4-8

Recipe originally published in *Levant: New Middle Eastern Cooking from Tanoreen* by Rawia Bishara, Kyle Books, 2018. Found at <https://www.ediblecommunities.com/recipes/green-tomato-shakshuka/> by market vendor Mugsy Lunsford.

Ingredients

½ cup plus 2 tablespoons olive oil, plus more if needed
4 small onions, thinly sliced*
7 cloves garlic, diced*
2 poblano peppers, thinly sliced*
2 long hot chiles or 1 small green bell pepper for milder tastes, thinly sliced*
2 large summer squash, cut into ½-inch-thick slices*
4 large green tomatoes, washed and cut into ½-inch-thick slices*
2 medium yellow tomatoes cut in ½-inch-thick slices, or 1 pint cherry tomatoes, sliced in half*
2 tablespoons tomato paste
Juice of 1 lemon
1 teaspoon smoked paprika
1 teaspoon ground cumin
1 teaspoon sea salt
1 teaspoon freshly ground black pepper
8 large eggs**
Grated halloumi cheese for serving, optional

*Available from such vendors as 22 Oaks Garden, Broadfork Farm, Bundy Heirloom Farm, Crumpton Farm, F.J. Medina and Sons, and G. Flores Produce

**Available from such vendors as Black Boar Farm, ShireFolk Farm, and Snyder Family Farm

Directions

Preheat the oven to 350°F.

In a large, nonstick ovenproof skillet, heat ¼ cup of the oil over medium heat. Add the onions and cook for about 5 minutes, until starting to soften.

Add the garlic, poblanos, long hot peppers, and squash and cook until just tender, about 8 minutes. Remove to a plate.

Add 2 tablespoons of the oil to the pan and add half of the green tomatoes. Do not stir. Cook until the tomatoes just begin to color on one side, about 3 minutes, then flip them. When the second side begins to color, about 3 minutes more, remove the tomatoes to a plate. Repeat with the remaining green tomatoes, adding more oil to the pan if it looks dry. Leave the second batch of green tomatoes in the pan. Top with the reserved squash mixture, followed by the reserved green tomatoes and the yellow tomatoes.

In a small bowl, whisk together the tomato paste, lemon juice, paprika, cumin, salt, and black pepper and spread the mixture evenly over the vegetables. Cover the skillet and cook over low heat for 5 to 8 minutes, until all the ingredients have softened. If the mixture starts looking dry, add up to ½ cup water.

Uncover the skillet and evenly drizzle the remaining ¼ cup oil over the vegetables. Using a spoon, make shallow indentations in the mixture, and carefully crack the eggs over the top.

Place the skillet (uncovered) in the oven and bake until the whites are set and the yellows are cooked to your liking, 5 to 8 minutes for runny or 10 to 12 minutes for firm.

Sprinkle the top with grated cheese, if using. Switch on the broiler and place under the broiler until just melted. Bring to the table and serve immediately, straight from the pan.