

Cowboy Shakshuka

- 6 chorizo chipolatas
- 8 rashers of smoked bacon
- 1 onion, finely diced
- 2 large cloves of garlic, crushed
- 2 red birds eye chillies, left whole
- 2 bay leaves
- 1 tsp. paprika
- 1/2 tsp. smoked paprika
- 1/4 tsp. cayenne pepper
- 1 tbsp. ground cumin
- 1 tsp. sea salt
- 1 tsp. ground black pepper
- 1 heap tbsp. tomatoe puree
- 1 tin plum tomatoes, crushed with your hands
- 1 tin of Mexican chilli beans
- 1 dried chilli, I used a smoked chipotle, but a sweet chilli would be good too
- 1 red and 1 yellow pepper, I skinned and sliced mine, see notes below on how to skin.
- 1 egg per person
- handful of chopped coriander
- grated cheese, jalapeño peppers and tortilla wraps to serve.

Method

- Using a large shallow casserole pan, or sauté pan, brown the sausages, add a little oil if needed. Once browned place into an oven at around 180 degrees to cook through.
- Add the bacon to the same pan and cook until crisp, remove and set aside.
- Using the bacon oil, add the onion and cook until soft.
- Add the garlic, chillies, bay leaves and stir.
- Sprinkle in the spices, seasoning and the tomatoes puree and mix well.
- Pour in the hand crushed tomatoes and stir together.
- Add the chilli beans and the dried chilli, add a little water, you do not want this too dry. I added 100ml.
- Layer the peppers over the sauce.
- Chop the sausages and bacon into chunks and layer into the dish.
- Using a ladle, make wells in the sauce and pour in an egg. To make sure these cook evenly, pre-crack the eggs into tea cups or glasses so they are ready to pour in.
- Cover with a lid or foil, and simmer until the eggs are firm but the yoke is runny. Alternatively, place uncovered into the oven for 10 minutes.
- Serve with a sprinkle of coriander, jalapeños and serve with cheese and warmed wraps.