



Shakshuka

1. In a wide pan, heat 2 tbsp olive oil on medium heat and cook 1-2 finely chopped garlic cloves.
2. Add 2 tbsp tomato puree, 0.5 tsp salt and 2 large peppers, cut into pieces. Stir well and cook until the peppers are soft - about 10 minutes.
3. Add **1 tbsp Harissa Spice mix** and stir.
4. Add 700-800 g fresh chopped tomatoes (or 2 cans) and cook for 10 minutes until thickened. If necessary, add some salt.
5. Make 8 nests in the mixture and crack one egg in each. Cover with a lid and cook until the egg whites harden and the yolks are still runny - about 4-5 minutes.
6. Serve sprinkled with finely chopped parsley/cilantro.

Пиле с бамя

1. In a thick bottom saucepan/skillet with some oil sear on both sides 4 pieces of chicken, seasoned with salt and black pepper.
2. Take out the chicken, add some more oil and sweat 1 onion, finely chopped. Add 2 garlic cloves and cook for 2-3 minutes.
3. Add 4 tbsp tomato puree, **2 tbsp Harissa Spice mix** and 1 cup of water, stir and cook for 5 minutes.
4. Return the chicken to the pan, pour 0.5 liters of warm water and cook for 15-20 minutes.
5. Add the juice of one lemon and finely chopped parsley.
6. Add 250 g frozen okra and cook for another 10-15 minutes. If you decide to use fresh okra, put it 10 minutes earlier after soaking it for 30 minutes in water with a little vinegar).
7. Serve with couscous or bread.