



**EGGS  
AND  
TOMATO TAGINE  
FOR  
(2-4PEOPLE)**

**RECIPE FROM  
NADIA'S  
MORROCAN RECIPES**



## INGREDIENTS

- 2TBSPS. OF OLIVE OIL.
- 2 CLOVES OF GARLIC
- 2 PEPPERS (RED AND GREEN)
- 1 TIN OF TOMATOES
- 1TSP OF CUMIN
- 1/2TSP OF BLACK PEPPER
- 1TSP OF PAPIKA
- 1/2 TSP OF TURMERIC
- 1/2 TSP OF GINGER POWDER
- SALT TO TASTE
- EGGS (2 EACH IT'S UP TO YOU)
- CHOPPED CORIANDER AND /OR PARSLEY.

**NB: IF YOU LIKE A BIT OF HEAT CHOP 1 OR 2 CHILLIES.**

## METHOD

1-	In a pan put in the olive oil and the garlic, add the chopped peppers fry for 3-4mins
2-	Add the cumin, paprika, turmeric, ginger, black pepper.
3-	Add the tin of tomato or tomato passata pack.
4-	Season to taste and cook for 10 mins.
5-	Finally add the eggs and cook for another 15 mins then garnish with chopped coriander and parsley. Serve with crusty or pitta bread.