



# Shakshuka Pizza

This flavourful spiced pizza delivers a simple but delicious breakfast or brunch main that's sure to please any hungry crowd.

about 4 servings



up to 15 Min.



## Ingredients:

### Pizza:

- 1 package Dr. Oetker Giuseppe Pizzeria Top & Bake
- 2 tbsp olive oil
- 0.33 cup red peppers , diced
- 0.25 cup red onions , diced
- garlic , thinly sliced
- 4 tbsp red chili peppers , thinly sliced
- 0.5 tsp cumin
- 0.5 tsp paprika
- 0.25 tsp salt
- 0.25 tsp pepper
- 0.75 cup tomatoes , strained, diced
- 4 eggs
- 0.66 cup feta cheese , finely crumbled
- 2 tbsp chopped parsley

- 1 Heat oil in large skillet set over medium-high heat; cook peppers and onion for 3 to 5 minutes or until starting to brown. Stir in garlic, chili peppers, cumin, paprika, salt and pepper. Cook for 3 to 5 minutes or until vegetables are tender-crisp. Stir in strained tomatoes; cook for 3 to 5 minutes or until excess liquid has evaporated. Remove from heat; set aside.
- 2 Place pizza crust on pizza pan or baking sheet. Evenly spread tomato mixture over crust.
- 3 Bake according to package directions for about 10 minutes or until crust starts to brown. Remove pizza from oven; using back of spoon, carefully make 4 small wells. Crack eggs into wells; sprinkle with feta. Bake for 8 to 10 minutes or until egg whites are set but yolks are still runny or until cooked as desired. Garnish with parsley before serving.

### Tips

- Substitute cilantro or mint for parsley if desired.
- Crack eggs into small bowls or ramekins, then tip into wells for easy preparation.
- For a less-spicy pizza, substitute a pinch of cayenne or chili pepper flakes for chili peppers if desired.

