Chick Pea Shakshuka



FOODSERVICE

SERVING SIZE: **16**

Ingredients

- 6 cups **Furmano's All Purpose Crushed Tomatoes**
- 1 cup Chopped Cilantro
- 3/4 cup Diced Onions
- 1 tablespoon Minced Garlic
- 3 tablespoons Chopped Jalapeno
- 2 teaspoons Salt
- 2 tablespoons Smoked Paprika
- 1 tablespoon Ground Cumin
- 1 tablespoon Ground Corriander
- 1/4 cup Chipotle in Adobo
- 1/4 cup Lime Juice
- 1 fluid ounce Olive Oil
- 2 teaspoons Minced Garlic
- 1/4 cup Small Diced Jalapenos
- 4 cups **Furmano's Chick Peas (Garbanzo Beans)**, drained
- 2 cups **Furmano's Diced Tomatoes,** Drained
- 1 1/3 dozen Eggs
- 2 tablespoons Chopped Cilantro

In This Recipe



Extra Fancy Chick Peas (Garbanzo Beans)



Bella Vista Crushed Tomatoes

Preparation

1. In a food processor, combine Furmano's All Purpose Crushed Tomatoes, Cilantro, Onion, Garlic, Jalapeno, Salt, Paprika, Cumin, Corriander, Chipotle and Lime. Blend to combine. Set aside
2. Preheat oven to 350°F
3. In a large saute pan over medium high heat, add Olive Oil
4. Add Garlic and Jalapeno. Saute for 2 minutes
5. Next, add Chick Peas, Diced Tomatoes, and the blender ingredients to the saute pan. Heat to 165°
6. Make wells in the heated sauce for each egg. Crack eggs in a seperater bowl and add to wells in sauce. Place pan in oven and roast for 8 minutes or until egg whites are cooked and the yolks are still runny. Serve over cooked grains or rice

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