

Eggplant Shakshuka

The following post was made in collaboration with Lauren Schulte of [@TheBiteSizePantry](#) and [Mina Moroccan Foods](#). Product was provided by Mina and recipe development and photography were provided courtesy of Lauren Schulte.

Ingredients

- 1 large eggplant, skin on and sliced 1/4 inch thick
- 1 medium yellow onion, diced
- 4-6 eggs
- 4 Tbsp. olive oil
- 2 Tbsp. garlic, minced
- 1 jar of Mina's Shakshuka Sauce
- Crusty bread, naan or pita

Instructions

1. Set oven to 350°F. Line 1-2 (depending on the size of the eggplant) sheet pans with parchment paper. Tinfoil works just fine also, just make sure to spray it so the eggplant doesn't stick or burn.
2. Slice the eggplant into slices 1/4 inch thick. Brush with olive oil, fresh garlic, salt and pepper on both sides. I like to mix my minced garlic, salt and pepper into the olive oil for easy application.
3. Bake eggplant slices for approximately 20 minutes. Turn them once and bake for an additional 10 minutes. You want them to be soft, but not mushy. Remove the eggplant from the oven and set aside.
4. Heat olive oil in a skillet over medium heat.
5. While the eggplant slices are cooling, sauté the onion in 2 Tbsp. of olive oil in an oven-safe pan. Once the onions turn a slightly translucent color, turn the heat down and dump the jar of Mina Shakshuka sauce into the pan.
6. Dice up most of the eggplant slices into bite-size chunks, but save a couple slices to place in the sauce "purgatory".
7. Mix the diced eggplant into the sauce. Make small shallow pools in the sauce and crack each an egg into each. Place the remaining eggplant slices in between the eggs on top of the sauce.
8. Cover and place in the oven for 5-7 minutes at 350°F until you reach your desired egg consistency. You can also leave these on the stovetop at low heat to cook, but I like baking mine in the oven.

Note: I like my eggs extra runny so I place the pan in the oven for only 3 minutes or so.

