

## GUASTELLO'S VILLAGE MARKET

# Chorizo Shakshuka

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Serves 4

### Ingredients

1 tablespoon olive oil  
1/2 medium onion, diced  
1/2 pound chorizo, or any other sausage  
1 (14-ounce) can diced tomatoes with juice, or 14 ounces diced fresh tomatoes  
1 (8-ounce) can tomato sauce  
1 teaspoon salt  
1/4 teaspoon cayenne  
1/4 teaspoon ground cumin, optional  
4 large eggs  
1/4 cup crumbled cotija cheese, or queso fresco  
1 tablespoon fresh cilantro, chopped

### Instructions:

Preheat your oven to 450 F. In a large cast-iron skillet, heat the olive oil to medium-high heat. Add the onion and cook until soft, about 5 minutes.

Add the chorizo and cook until completely browned. Depending on how much fat is rendered from the chorizo, you can drain the excess oil if preferred, but some fat left in the skillet will add a lot of flavor to the dish.

Add the canned tomatoes and their juices, plus the tomato sauce, salt, cayenne, and cumin, if using. Stir well and cook for about 10 minutes on medium heat, until the tomatoes have been softened and the flavors have had a chance to blend. If using fresh tomatoes add 1/4 to 1/2 cup of water to the mixture. Stir the mixture occasionally. If you want to reduce the sauce more, you may—this will concentrate the flavors further but will yield a less saucy dish.

Make 4 wells in the tomato mixture. Crack 1 egg into each well.

Remove the skillet from the stove and place it in the preheated oven on the middle rack. Cook for about 10 minutes, or until the eggs have reached your desired doneness. The shorter the time you allow, the runnier the yolk.

Remove the skillet from the oven. Crumble the cotija cheese over the top of the eggs. Sprinkle with the finely chopped fresh cilantro and serve immediately.

***Credit: [thespruceeats.com](http://thespruceeats.com)***