

# Bacon and Kale Shakshuka

**Calories:** 0 kcal

**Servings:** 3

**Time:** 0 Mins

## Ingredients

- 2.00 tsp All Purpose Seasoning
- 200.00 g Bacon (chopped)
- 1.00 whole Brown Onions (chopped finely)
- 400.00 g Can of Diced Tomatoes
- 35.00 g Cheese (Feta)
- 60.00 g Cheese (Parmesan)
- 0.50 tsp Chili Flakes (optional)
- 6.00 whole Eggs
- 4.00 tbsp Extra Virgin Olive Oil
- 2.00 cloves Garlic
- 70.00 g Kale (fresh, de-stemmed)
- 1.00 whole Lemon Juice
- 70.00 g Mushrooms
- 15.00 g Parsley (fresh)
- 2.00 tsp Sweet Paprika Powder

## Instructions

1. In a pan, heat the half the olive oil on medium heat. Add chopped bacon, cook until crispy on both sides. Set aside.
2. Add remaining olive oil to the same pan, sauté brown onion, mushrooms, garlic with sweet paprika and all purpose seasoning. Stir frequently for approx. 5mins or until softened.
3. Once softened, add the chopped kale leaves and cook for an additional 4-5 minutes, stirring occasionally.
4. Add in the can of diced tomatoes and lemon juice. Bring to high heat.
5. Spoon the mixture into small oven safe bowls (or ramekins). Carefully crack eggs into the bowls.
6. Cover the bowls with aluminium foil, place on a tray and into the oven at 175°C (345°F). Allow the to cook for 8-10 minutes until all the whites are firm and cooked.
7. Season with parsley, parmesan and feta cheese. Sprinkle chilli flakes and serve.