



## Shakshuka with Venison

A North African and Middle Eastern breakfast skillet dish.

### Ingredients

- 2 tablespoons extra-virgin olive oil
- 1 cup venison (turkey is a great option)
- 1 small white onion, diced
- 1 red bell pepper, diced
- 3 garlic cloves, minced
- 1 teaspoon ground cumin
- 1/2 teaspoon paprika
- Pinch cayenne pepper (optional)
- 3 cups fire-roasted crushed tomatoes
- 1/2 teaspoon sea salt, plus more to taste
- Freshly ground black pepper
- 6 large eggs
- 1/4 cup fresh parsley or cilantro leaves
- 1/4 cup crumbled feta cheese
- Pita bread, for serving

### Instructions

1. Heat olive oil in a large lidded skillet over medium heat. Add venison and cook until lightly browned.
2. Add onion and red pepper. Cook 5–8 minutes until softened.
3. Stir in garlic, cumin, paprika, and cayenne and cook about 30 seconds until fragrant.
4. Add crushed tomatoes, salt, and black pepper. Simmer over low heat about 15 minutes until the sauce thickens.
5. Make 6 wells in the sauce and crack one egg into each well.
6. Cover and cook 4–8 minutes until eggs reach your preferred doneness.
7. Season to taste and top with parsley (or cilantro) and crumbled feta.
8. Serve hot with pita bread.