

Turkish eggs

05m prep | 15m cook | 4 servings ★ ★ ★ ★ ★



7 Ingredients

- 1 tablespoon oil
- 1 large brown onion, halved, thinly sliced
- 2 teaspoons smoked paprika
- 2 x 410g cans diced tomato and paste (with capsicum)
- 4 eggs, at room temperature
- 4 rounds pita bread
- 1/2 cup roast garlic tzatziki

3 Method Steps

- Step 1** Preheat oven to 180°C/160°C fan-forced. Heat oil in a medium frying pan over medium-high heat. Add onion. Cook, stirring, for 5 minutes or until softened. Add paprika. Cook, stirring, for 1 minute or until fragrant. Add tomato and 3/4 cup cold water. Season. Bring to a simmer.
 - Step 2** Wrap pita bread in foil and place in oven. Cook for 5 minutes or until warm. Make 4 holes in tomato mixture. Crack 1 egg into each hole. Reduce heat to medium-low. Cook, covered, for 5 minutes or until eggs are cooked to your liking.
 - Step 3** Serve with tzatziki and pita.
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RECIPE NOTES

Give this dish a Spanish twist by adding sliced chorizo or a can of kidney beans in step 1.
