



Zenia Deogan

@thesensorykitchen

HERBY AVO SHAKSHUKA

INGREDIENTS

Westlands Herby Mix
1 egg
1/2 avocado, sliced
1/2 tin chopped tomatoes
1 **tblsp** olive oil
1 1/2 **tsp** dried mixed herbs
1/2 **tsp** ground cumin
Pinch of paprika
1 tsp garlic, crushed
Pinch of salt & pepper
1/2 lemon, juice and rind
Pinch of chilli flakes (optional)

METHOD

1. In a saucepan, heat oil and saute tomatoes
2. Add cumin, paprika, mixed herbs, garlic, salt and pepper
3. Transfer to small, oven-proof dish
4. Carefully crack egg onto tomatoes
5. Grill on high for about 4 minutes or until egg is cooked to preference
6. Add sliced avocado and squeeze lemon juice
7. Garnish with generous amount of Westlands Herby Mix, lemon rind, chilli flakes and extra mixed herbs.

PREP TIME | 15 minutes

COOK TIME | 4 minutes

READY IN | 20 minutes