



# FESTIVE SHAKSHUKA



## Ingredients

- ½ Tbsp Olive Oil
- 2 x Jars [Shakshuka Sauce](#)
- 2 Garlic Cloves
- 500g Pigs in Blankets
- 10g Fresh Parsley, Finely Chopped
- ½ Lemon, Zested
- [6 Eggs](#)
- [Sourdough](#) Bread
- [Cheddar](#) Cheese, Grated

## Method

1. Start by mixing the pigs in blankets, garlic, half the parsley, and lemon zest in a large, deep pan with a lid and cook for 7 mins,.
2. Add the shakshuka sauce, stir to coat the Pigs in Blankets, and gently crack in the eggs. Cover and cook for 10 minutes until the eggs are set.
3. Once done, stir in the remaining parsley and sprinkle with cheese. Serve with slices of sourdough bread for a perfect pairing.
4. Enjoy your flavourful shakshuka!