

Shakshuka with Tahini, Yoghurt & Chili Butter

Gather
& Feast

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Shakshuka and baked eggs are among my all-time favourite breakfasts or lunches—simple, nourishing, and incredibly delicious. This version is chunkier and thicker, packed with onion, garlic, red capsicum, tomatoes, and spiced with cumin, paprika, and chili. I've topped it off with a generous drizzle of creamy hulled tahini, dollops of thick unsweetened yoghurt, and the most beautiful and luxurious chili butter. The combination is just divine. It's the perfect choice for a weekend breakfast or lunch, best served with fresh flatbread or sourdough toast.

SERVES 3-4 | **PREP TIME** 15 minutes | **COOK TIME** 15 minutes | **TOTAL TIME** 30 minutes

INGREDIENTS

- 2-3 tablespoons extra virgin olive oil
- Pinch Aleppo pepper or chili flakes
- 1 red onion, finely diced
- 1 red capsicum/bell pepper, finely diced
- 2 teaspoons smokey paprika
- 1/2 teaspoon ground cumin
- 3-4 fresh garlic cloves, finely sliced
- 1 x 400g can crushed tomatoes/tomato polpa
- 6 eggs
- 50g salted butter (I've used Westgold)
- 1 teaspoon Aleppo pepper (or a pinch of mild chili flakes, adjust to taste)
- Roughly 3 tablespoons hulled tahini
- Roughly 5 tablespoons thick unsweetened Greek yoghurt
- Small handful of fresh dill, for garnish
- Fresh bread, for serving



METHOD

1. Heat a large frypan over medium heat. Add a drizzle of olive oil and a pinch of Aleppo pepper or chili flakes. Add diced onion, capsicum/bell pepper, and a pinch of salt. Sauté for about 5 minutes until soft.
2. Stir in the smokey paprika, ground cumin, and garlic. Sauté for an additional 1-2 minutes.
3. Add crushed tomatoes or tomato polpa to the pan. Stir to combine. Taste and adjust salt if needed.
4. Create 6 wells in the tomato mixture and crack an egg into each well. Season the eggs with a sprinkle of flaky salt and freshly cracked black pepper.
5. Cover the pan with a lid and let it simmer on medium heat. Cook the eggs to your desired doneness. Approximately 5 minutes will yield mostly firm eggs with slightly runny yolks. For runnier eggs, simmer for 3-4 minutes. Keep a close eye on them as they cook quickly.
6. While the eggs are cooking, melt the salted butter in a small pan. Stir in 1 teaspoon of Aleppo pepper flakes. Simmer for about 1 minute, then remove from heat.
7. Once the eggs are cooked, remove the lid, drizzle with a few tablespoons of tahini, and dollop over some thick unsweetened Greek yoghurt.
8. Sprinkle with fresh dill and then drizzle over that beautiful chili butter.
9. Serve immediately with fresh flatbread or toasted sourdough. Enjoy!

NOTES

You can cook the eggs to your liking. I prefer mine mostly firm with a slightly runny yolk, but if you prefer a runnier egg, simply simmer for a shorter time. Keep an eye on them as they cook quickly with the lid on. For my perfect firmer egg, it takes about 5 minutes. If you prefer a runny egg, I'd suggest 3-4 minutes.

Adjust the amount of Aleppo pepper or chili flakes to your preferred level of spiciness.

Ensure your tahini is well stirred before drizzling for a smooth consistency.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/shakshuka-tahini-yoghurt-chili-butter>

Let me know if you make the recipe! x **@gatherandfeast**