



# MADELEINE'S SHAKSHUKA WITH HOMEMADE CORNBREAD

15 MINS  
PREP

SERVES  
3-4

VEGGIE

This mix of cornbread and shakshuka is the perfect comfort food. A vegetarian recipe that's quick to prepare and great for sharing!

## WHAT YOU NEED

Shakshuka:

- 1 tbsp of olive oil
- 1 large onion, diced
- 2 crushed garlic cloves
- 1 red pepper, diced
- 1 tsp of coriander
- 1 tsp of cumin
- 1 tin of plum tomatoes
- 2 tbsp of tomato puree
- 2 free-range eggs

Cornbread:

## WHAT TO DO

1. Preheat the oven to 200c.
2. To make the cornbread, grab a large pan and saute the onion with the oil for 5 minutes. Next, add the black beans and sweet corn and saute for another 5 minutes. Take off the heat and leave to cool.
3. Whisk the egg and add the milk, polenta, flour, coriander and coconut. Stir through the cooked onions. Pour into a lined square cake tin, bake for 30 minutes until cooked through.
4. To make the shakshuka, heat the oil in a medium frying pan, add the pepper and onion and saute for 7 minutes. Add the garlic and spices, stir for 30 seconds. Next, add the tomatoes and tomato puree and simmer for 10 minutes, then using a spoon, create a hole in the mixture and crack the eggs in. Allow the eggs to cook for 7-9 minutes until the whites are set.
5. Serve with the cornbread and enjoy.

1 onion, diced

1 tbsp of olive oil

1 tsp of garlic, crushed

2 corn on the cobs, kernels removed

4 free-range egg

350g of polenta

4 tbsp of cornflour

1 can of black beans

2 tbsp of desiccated coconut

250ml of milk

4 tbsp of chopped coriander