



Desi Shakshuka

with mushrooms, egg, paprika, cumin

Preparation Time: 30 mins

Sharing this delicious Desi Mushroom Shakshuka recipe made with goodness of TRS and its ready in 25mins. This is a quick recipe and gluten free(ignore garlic bread on side). You can bank on TRS spices for the flavours.



Dairy Free



Gluten Free



High Fibre



High Protein

Ingredients



- Eggs - 4
- Mushroom - 2 Cup (sliced)
- Garlic cloves - 4-5(sliced)
- Onion - 1 (large,thinly sliced)
- Bell Pepper - 1 (thinly sliced)
- Cumin seeds - 1 teaspoon
- TRS Coriander powder - 1 teaspoon
- TRS paprika powder - 1 teaspoon
- TRS All Purpose seasoning - 1 teaspoon
- TRS Cumin powder
- Salt - 1 teaspoon
- Chopped tomatoes - 2 cup
- Oil - 3 tablespoon

Instructions

1



- Wash and dry mushroom and slice them into 3-4 pieces.
- Heat a skillet/pan over medium heat and add oil to it. Once warm add garlic and onion to it and sauté.
- Add bell pepper and sauté again. Once all turns brown, add cumin seeds and sauté again.
- Add Mushroom and sauté till they are tender



2



- Add salt, TRS cumin powder, TRS coriander powder, TRS paprika powder, TRS all-purpose seasoning to it and sauté.

3



- Now add chopped tomatoes and mix. Cover the pan with lid and cook them for 4-5 minutes.

4



- Now make 4 indents in the mixture and crack the pour the eggs in those indents. Cover with lid again and let it cook for 4-5 minutes again.
- Switch off the heat and garnish with fresh spinach and coriander leaves with micro greens. Serve the hot shaksuka with toasted garlic bread.