



PERSIAN EGGS WITH SPICED BEEF AND TOMATOES

35 MINUTES

4 SERVINGS

This is an adaptation of a recipe for vaavishkaa from “The Saffron Tales” by Yasmin Khan. The dish is similar to Middle Eastern shakshuka, which also poaches eggs in a spiced tomato sauce, but the

addition of ground beef makes for a more substantial meal. We prefer the subtle smokiness that canned fire-roasted tomatoes lend the sauce, but regular diced tomatoes work, too. Warmed flatbread is an excellent accompaniment.

Don't forget to taste and season the sauce with salt and pepper

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before adding the eggs. Once the eggs go in, the sauce cannot be stirred.

INGREDIENTS	
2	TABLESPOONS 🛒 <u>EXTRA-VIRGIN OLIVE OIL</u> , PLUS MORE TO SERVE
8	OUNCES 90 PERCENT LEAN GROUND BEEF
	KOSHER SALT AND GROUND BLACK PEPPER
1	SMALL RED ONION, HALVED AND THINLY SLICED
2	MEDIUM GARLIC CLOVES, FINELY CHOPPED
4	TEASPOONS GROUND CORIANDER
1	TEASPOON GROUND TURMERIC
¼ - ½	TEASPOON CAYENNE PEPPER
28	OUNCE CAN DICED FIRE-ROASTED TOMATOES
6	LARGE EGGS
3	SCALLIONS, THINLY SLICED

DIRECTIONS

01

In a 12-inch skillet over medium-high, heat the oil until shimmering. Add the beef, 1½ teaspoons salt and 1 teaspoon black pepper. Cook, stirring and breaking up the meat, until no longer pink, 3 to 4 minutes. Add the onion and garlic, then cook, stirring occasionally, until the onion begins to soften, 3 to 4 minutes.

02

Stir in the coriander, turmeric and cayenne, followed by the tomatoes with juices. Bring to a simmer, cover and cook, stirring occasionally, until the sauce is slightly thickened, about 10 minutes. Taste and season with salt and black pepper.

03

With the pan over medium-low, use the back of a spoon to form 6 evenly spaced wells in the sauce, each about 2 inches wide and deep enough that the bottom of the pan is visible. Crack 1 egg into each, then sprinkle with salt and black pepper. Cover and cook until the egg whites are set but the yolks are still runny, 5 to 8 minutes, rotating the skillet about halfway through for even cooking. Off heat, sprinkle with the scallions and drizzle with additional oil.