

GORJI RESTAURANT

COOKBOOK

GORJI GOURMET

*tastes
just picked®*

GORJI
GOURMET FOODS

Delicious and filling. What is better than egg?



GORJI GOURMET SAUCES

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Shakshuka

Serves 2-3

	five	eggs
1/4 cup by volume (40g)		red onion, julliened
1/2 cup by volume (30g)		Crimini mushrooms, sliced
2 cups (480 ml)		Gorji Gourmet Puttanesca Sauce
2 dabs		butter
splash		olive oil
		chives for garnish

Sauté on medium high, in a non-stick pan the red onions and mushrooms in olive oil and butter until the onions are translucent.

Add the puttanesca sauce and turn the heat to medium.

Crack the eggs and arrange in sauce.

Continue simmering until the eggs are done to your liking.

Sprinkle the chives to garnish.

* If you like your Shakshuka spicier use Gorji Gourmet Arrabiata Diavolo instead of Puttanesca