

# Cannellini Bean Shakshuka

**Yield:** 4 Servings    **Author:** Lauren

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Prep time: 5 M    Cook time: 25 M    Total time: 30 M

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A spin on traditional shakshuka by loading this tomato sauce up with cannellini beans to make it a hearty filling meal you can't resist. The meal comes in at 2 WW Freestyle Points, 6 Green, 2 Blue, and 2 Purple WW Points per Serving

## INGREDIENTS:

- 1 15oz can Cannellini Beans
- 1 Tbsp Garlic, minced
- 1 Yellow Onion
- 1 28oz can Crushed Tomatoes
- 1 tsp Cumin
- 1/2 Tbsp Paprika
- 1 Tbsp Oregano
- 1/4 tsp Red Pepper Flakes
- 1/4 tsp Pepper
- 1/4 tsp Salt
- 4-6 Eggs
- 2 oz Feta
- Fresh Parsley for Topping

## INSTRUCTIONS:

1. In a deep skillet over medium heat, add diced onion and garlic. Cook until onion is soft, about 5 minutes
2. Step 2 Stir in the crushed tomatoes including the juices
3. Step 3 Add in cumin, paprika, oregano, pepper flakes, salt, and pepper
4. Step 4 Cook sauce until bubbling, then reduce to simmer and simmer for 5 minutes
5. Step 5 Add in drained beans and stir until mixed in. Simmer for another 5 minutes.
6. Step 6 Crack 4-6 eggs into the sauce one by one, then cover the skillet and let cook until egg whites turn white. About 4 minutes.
7. Step 7 Once egg whites are set, remove from heat, remove cover, and sprinkle in crumbed feta and parsley
8. Step 8 Carefully spoon sauce into bowls and top with egg, be sure to not break the yolk
9. Step 9 Serve Hot and Enjoy!