

Naan Bread

Ingredients:

- 1 teaspoon sugar
- 1/2 cup warm water
- 1/4 oz. (2 1/4 teaspoons) active dry yeast
- 2 1/4 cups all-purpose flour
- 1/2 cup plain yogurt
- 1/2 teaspoon salt
- 1 tablespoon oil
- some oil, for greasing the skillet
- 3 tablespoons melted butter

Method:

1. In a small bowl, add the sugar, warm water, and yeast together. Stir to combine well. The yeast should be activated when it becomes foamy, about 10 minutes. Transfer the flour to a flat surface and make a well in the middle. Add the yeast mixture, yoghurt, salt and oil, knead the dough until the surface becomes smooth and shiny, about 10 minutes. Cover the dough with a damp cloth and let it rise in a warm place (for example: beside the stovetop or warm oven). The dough should double in size, about 1 hour.
2. Divide the dough into 8 equal portions. Roll the dough to a 8" circle using a rolling pin.
3. Heat up a skillet (cast-iron preferred) or your griddle on high heat and lightly grease the surface with some oil to avoid the dough from sticking to the skillet. Place the dough on the skillet. When it puffs up and bubbles and burnt spots appear, flip it over and cook the other side. Repeat the same until all dough are done.
4. Brush the naan with the melted butter, serve warm.

Chorizo Shakshuka

Ingredients:

- 3 tablespoons extra-virgin olive oil
- 1 large onion, diced
- 1 large red bell pepper, seeded and diced
- 3 garlic cloves, thinly sliced
- 3/4 cup of cooked Chorizo
- 1 teaspoon ground cumin
- 1 teaspoon sweet paprika
- 1/8 teaspoon ground cayenne, or to taste
- 1 (28-ounce) can whole plum tomatoes with their juices, coarsely chopped
- 3/4 teaspoon kosher salt, plus more as needed
- 1/4 teaspoon black pepper, plus more as needed
- 6 large eggs
- Chopped cilantro or Parsley, for serving

Method:

1. Heat oven to 375 degrees. Optional, you can finish off your eggs on the stove using a pot cover until eggs are cooked to your liking.
2. Heat oil in a large skillet over medium-low. Add onion and bell pepper. Cook gently until very soft, about 20 minutes. Add garlic and cook until tender, 1 to 2 minutes; stir in parsley and chorizo.
3. Add paprika, cayenne, and cook 1 minute. Pour in tomatoes and season with 3/4 teaspoon salt and 1/4 teaspoon pepper; simmer until tomatoes have thickened, about 20 minutes. Taste and add more salt and pepper if needed.
4. Gently crack eggs into skillet over tomatoes. Season eggs with salt and pepper. Transfer skillet to oven and bake until eggs are just set, 7 to 10 minutes. Or leave on medium heat with cover until desired cook. Sprinkle with cilantro and serve with warm naan bread.