

# Garbanzo Bean Shakshuka



I am so very honored to have the talent that is Chani from Busy in Brooklyn as a guest blogger today. If you haven't seen her blog, then I'm assuming you've been living under a rock or are new to solids because homegirl has talent. She also always, ALWAYS takes the most beautiful pictures, which are so obviously on display with this post. I love that she made her variation of shakshuka and one that is quick and easy (and elegant to boot)! It's perfect for my time and food-starved life right now. Thank you so much, Chani!

It's such an honor to be filling in for Whitney here on

Jewhungry! I've been a follower from the early days and I love Whit's spunk, both in her food and her writing. We share a love of Middle Eastern food, from tahini to za'atar and everything in between. Since Whitney is expecting baby #2, I wanted to make one of her favorites, so I'm dishing up my secret to quick and easy shakshuka!

Like many people worldwide, I have a full-blown obsession with everything Ottolenghi. Jerusalem is my favorite of his cookbooks, but they all serve as an inspiration to me and the dishes I create. One of the things I hear often is how his recipes are so complex, with so many ingredients and steps. They are definitely not the quick & easy kind of recipes that I often make for my family of six (yes, I have four kids!).



One of the things I have learned from many years in the kitchen, is how to deconstruct dishes so that they are packed with the same flavor and wow factor as their gourmet originals, while bypassing the detailed steps it takes to layer the flavors. I like to call my style "Fake It Gourmet" and this shakshuka is just the thing to demonstrate how!



The slow-cooked chickpeas on toast with poached eggs from Plenty More is what inspired this dish. Of course Ottolenghi cooks his chickpeas for FIVE hours with a tomato-based sauce, but who's got that kind of time? Canned chickpeas fill in just fine for me, and store-bought marinara creates a robust base minus all the hassle. *Canned chickpeas and jarred marinara?* – oh the blasphemy! Sounds crazy, I know, but marinara allows me to build on a saucy tomato base, without all the chopping and sauteing. I add a bit of harissa, which deepens the flavor and gives it that oomph it needs so it tastes homemade with a hint of spice. Once you've got your sauce down, it's all uphill from there. Poached eggs practically taste good on cardboard. Same with za'atar. So all in all, you've got a winner – minus 4 hours and 45 minutes. Just don't tell the Israeli's!

**B'tayavon!**

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