



RECIPE BOOK



Menemen

INGREDIENTS

2 tablespoons extra virgin olive oil, plus more for serving

1 medium yellow onion, chopped

1/2 to 3/4 cup finely diced shishito, Chinese green long pepper, or a green bell pepper (amount depends on your taste)

1/2 cup chopped peeled ripe fresh tomatoes or drained canned tomatoes

3 tablespoons tomato paste**

1/2 teaspoon dried oregano

1 teaspoon Aleppo pepper, plus more for serving (if you can't find, Aleppo pepper, you can substitute hot paprika, but it will not be as rich)

1/4 teaspoon nutmeg*

Black pepper and salt to taste

4 large eggs, beaten

Crushed red pepper flakes, optional if you want it spicier

Thick sliced, warm bread

INSTRUCTIONS

Heat the olive oil in a 10 inch skillet over medium heat. Add the onions and green pepper. Add salt and pepper to taste and cook for 4-5 minutes until soft.

Add the tomatoes, tomato paste, oregano, Aleppo pepper, and nutmeg. Stir occasionally and cook 5-7 minutes. You want the tomatoes to soften, but still hold some of their shape.

Lower heat to medium low and push the tomato mixture to one side of the pan. Add the beaten eggs, gently stirring. Cook until the eggs are just barely set. Fold the eggs into the tomato mixture.

Remove from heat, stir in a little more olive oil if needed. Add another teaspoon of Aleppo peeper and if more heat is desired, crushed red pepper flakes.

Serve immediately with thick sliced, warm bread.

*Nutmeg isn't a part of the usual ingredient list for this recipe, but I believe the secret ingredient to any tomato based dish is a pinch of nutmeg, especially if you're substituting fresh tomatoes for canned tomatoes. Nutmeg adds depth and cuts acidity in tomatoes, but use sparingly, too much and the dish turns bitter. 1/4 teas is all you need.

**tomato paste also isn't on the usual ingredient list, but it adds a rich depth to the dish.

Image courtesy of Wikipedia commons:

https://commons.wikimedia.org/wiki/File:Menemen_%2849657982813%29.jpg