

Tunisian Shakshuka Orzo

Servings: 2–3 | **Prep Time:** 5 minutes | **Cook Time:** 20 minutes | **Total Time:** 25 minutes

This Tunisian-inspired shakshuka orzo is a cozy, one-pan meal that blends bold North African spices with tender orzo pasta. A classic tomato-and-egg shakshuka base becomes hearty and spoonable, perfect for dinner or brunch with big flavor and minimal effort.

Why You'll Love This Recipe

- One pan, no fuss — perfect for busy weeknights
- Bold Tunisian-inspired flavors using pantry spices
- Eggs cooked right in the sauce for a comforting finish
- Ready in under 30 minutes
- Flexible and customizable with veggies, heat, or cheese

Ingredients

- 1 cup orzo (dry)
- 1 cup crushed tomatoes
- ½ onion, diced
- 1 bell pepper, chopped
- 2 eggs
- 1 garlic clove, minced
- ½ tsp paprika
- ½ tsp ground cumin
- 1 Tbsp olive oil
- ½ tsp salt (or to taste)

Ingredient Notes & Substitutions

- **Orzo:** Absorbs flavor like rice while cooking quickly like pasta.
- **Crushed tomatoes:** Use good-quality canned tomatoes for best flavor.
- **Spices:** Paprika and cumin form the base; smoked paprika adds depth.
- **Eggs:** Cooked directly in the sauce for shakshuka-style finish.
- **Bell pepper:** Adds sweetness to balance tomato acidity.

Instructions

Step 1: Sauté the vegetables

Heat olive oil in a wide skillet over medium heat. Cook onion and bell pepper 3–4 minutes until softened. Add garlic and cook 30 seconds.

Step 2: Add tomatoes and spices

Stir in crushed tomatoes, cumin, paprika, and salt. Simmer 2 minutes to bloom spices.

Step 3: Cook the orzo

Add orzo and 1 cup water. Stir and simmer uncovered 10 minutes, stirring every 1–2 minutes until tender. Add water if needed.

Step 4: Add the eggs

Make two wells and crack eggs into them. Cover and cook 3–4 minutes until whites set and yolks are slightly soft.

Step 5: Serve

Remove from heat and spoon into bowls, ensuring each portion has egg, sauce, and orzo.

Tips for Best Results

- Stir orzo frequently to prevent sticking.
- Cook eggs longer for firmer yolks if preferred.
- Taste and adjust salt or spice before serving.

Variations & Add-Ins

- Add heat: red pepper flakes or harissa
- Add greens: spinach or kale in last 2 minutes
- Add cheese: crumbled feta or goat cheese
- Swap grains: rice, couscous, or quinoa (adjust liquid and time)

Storage & Reheating

Refrigerator: Store leftovers in an airtight container for up to 2 days.

Reheat: Warm gently on stovetop with a splash of water. Add eggs fresh if possible.