

Ingredients

* 1 TBS tsp of cumin seeds
* ¾ cup light olive oil
* 2 large onions, sliced
* 4 red/yellow/orange bell peppers cut into strips
* 2 TBS of sugar
* 2 bay leaves
* 2 TBS thyme
* 1 bunch of chopped parsley
* 4 large cans fire-roasted tomatoes
* pinch of cayenne pepper
* 1.5 cups of water
* 24 eggs
* salt and pepper

Procedure

1. In a pan dry-roast cumin seeds until smoking and fragrant, approximately two minutes. Reserve in mortar and pestle.
2. Chop onions into thin slices.
3. Add the oil and onions to a large pot on low-medium heat and sauté them for 5 minutes.
4. Add peppers and continue to cook for 5 minutes.
5. In a mortar and pestle, grind the cumin and thyme.
6. Add tomatoes, cayenne pepper, cumin/thyme, and some salt and pepper. Reduce heat to low and cook for 15-30 minutes.
7. Keep adding water to maintain consistency of pasta sauce.
8. Taste and adjust if needed
9. Make circular holes in the sauce and add the eggs into it. If the eggs don’t touch the bottom of the pot, cook them with the lid on.
10. Cook eggs on very low for 10-12 minutes or until the eggs just set.
11. Sprinkle with chopped parsley and serve.