



SPUR-STYLE SPICY MEATBALL SHAKSHUKA

HEAT LEVEL 🔥🔥🔥🔥

Experience bold flavors with our Spur-style Spicy Meatball Shakshuka - a fusion of zesty meatballs in a spicy tomato and pepper stew, delivering a savory and satisfying culinary adventure.

20 Mins

6 Servings

INGREDIENTS

Meatballs:

30 ml cooking oil
1 small red or white onion, finely chopped
750 g ground beef or lamb mince
10 ml (2 tsp) ground cinnamon
10 ml (2 tsp) cumin
5 ml (1 tsp) paprika
10 ml (2 tsp) ginger
½ small red chilli, finely chopped
60 ml (¼ cup) finely chopped fresh coriander
30 ml (2 Tbsp) Spur Peri-Peri Sauce
5 ml (1 tsp) Spur Steakhouse Spice
1 extra large egg

Tomato Sauce:

45 ml (3 Tbsp) olive oil
1 medium onion, finely chopped
30 ml (1 Tbsp) Spur Durky Sauce
400 g can chopped tomatoes
30 ml (2 Tbsp) tomato paste
80 ml (1/3 cup) water
160 ml (2/3 cup) Spur Braai-time Marinade
15 ml (1 Tbsp) ground cumin
30 ml (2 Tbsp) white sugar
45 ml (3 Tbsp) chopped fresh coriander
5 ml (1 tsp) salt
4 - 6 extra large eggs (optional)

METHOD

Meat

1 Heat oil in a heavy-based saucepan. Add onion and sauté for a few minutes. Add all of the other ingredients and mix well. Shape into heaped, tablespoon-sized meatballs and set aside.

Tomato Sauce

1 Heat the olive oil in a large heavy-based saucepan, and fry the onion until soft. Add all the ingredients, except the eggs. Simmer, covered for about 15 minutes, stirring occasionally.

2 Add the meatballs into the tomato sauce, cover and simmer over medium heat for 20 - 25 minutes. Break the eggs over the top of the meatballs, cover with lid and simmer for 5 - 7 minutes, until the egg yolks are set. Serve immediately.

VARIATIONS

1 Use crusty bread to scoop out the meatballs.

