

Pumpkin Shakshuka

200g potatoes
200g butternut squash
Olive oil
3 mixed-colour pepper
15g fresh flat-leaf parsley
2 cloves of garlic
1 teaspoon fennel seeds
1 teaspoon smoked paprika
1 teaspoon ground cumin
1 teaspoon rose harissa
1 x 400 g tin of quality plum tomatoes
4 eggs

Scrub the potatoes and squash, slice into 1cm-thick chips, then place in a large non-stick frying pan on a medium heat with 1 tablespoon of oil. Deseed and roughly chop the peppers, adding them to the pan as you go. Pick the parsley leaves, finely slicing the stalks. Peel and finely slice the garlic and add to the pan with the parsley stalks, fennel seeds, paprika and cumin, then cover and cook for 10 minutes, stirring regularly.

Add the harissa and the tomatoes, then stir in $\frac{1}{4}$ of a tin's worth of water, put the lid back on and cook for a further 10 minutes, or until the potatoes and squash are soft, stirring occasionally. Remove the lid, stir in the parsley leaves and season with a pinch of sea salt, then cook until the sauce has thickened and reduced. Make 4 wells with the back of a spoon, crack in the eggs, put the lid on and cook the eggs to your liking. Serve with warm flatbreads and extra harissa.

