

SHAK-SHUKA

LES MOULINS MAHJOUB

Tunisia



CERTIFIED ORGANIC

RETAIL SIZE	340g
ITEM NO	95010
UPC	740913001786
CASE	12 Jars

REVISED 2/16/2017

SENSORY PROFILE

Tunisian soul-food! Shak-Shuka is a traditional North African dish which originated in Tunisia. It means “mixture” or “shaken” in the Tunisian Arabic dialect. Three simple ingredients—tomatoes, peppers, and onions—are lovingly cooked down, allowing their flavors to build into the ultimate comfort food that awakens memories and unites friends and family. Shak-Shuka is a unique, quick and easy meal that is perfect for breakfast, lunch or dinner.

Gently heat Shak-Shuka in a wide pan. When it is hot, use the back of a spoon to make 3-4 “wells” in the sauce and gently crack one egg in each well. Cover for several minutes, or finish it in the oven, until the eggs are cooked to desired doneness. Enjoy with plenty of bread. Shak -Shuka can also be used as an accompaniment to grilled fish or baked chicken and even as a pizza sauce or sandwiches with tuna/egg/preserved lemon/capers.

TRADITION

The Mahjoub family farms the soil in the lush Mejerda Valley of Tunisia, located on the southern shores of the Mediterranean. It is here that they produce handcrafted products under the Les Moulins Mahjoub label and are known for their steadfast commitment to artisan standards and sustainable farming. The Mahjoub family is recognized in the culinary world as one of the premier producers of extra virgin olive oils, table olives, and condiments.

