

# Chakchouka

**Recipe for 4 personnes**

## **Description**

A fresh pepper bell salad from north africa.

## **Ingredients**

For the chakchouka

- 2 Unit(s) Red pepper
- 2 Unit(s) Yellow pepper
- 2 Clove(s) Garlic
- 6 Sprig(s) Thyme
- 60 Ml Olive oil
- 5 Ml Sea salt flakes
  
- Olive oil
- Salt and pepper

## **Preparation**

- Preparation time **45 mins**
- Preheat your **Four** at **425 F°**
- Resting time **10 mins**

For the preparations

Put the oven on broil, lay the pepper on a baking tray and roll it in olive oil. Grill the Pepper well all around, out of the oven put it in a bowl and cover it with saran wrap, let it seat for 10 minutes. Chop the tyme and the garlic.

For the chakchouka

Peel and empty the pepper, mince it finelly. In a bowl, mix the pepper, the sea salt, the garlic the tyme and the olive ol. Serve it with grilled bread.

**Bon appétit!**