

Patatas Bravas Shakshuka

First you'll need to make patatas bravas, if you haven't already (please see Patatas Bravas recipe on the [Bodega™ Foods](#) website).

Prep Time: 5 minutes

Cook Time: 10 minutes

Serves: 4

Ingredients

1 bottle Bodega Foods Brava Sauce

4 eggs

Aioli or Garlic Mayonnaise

Salt and pepper to taste

Freshly chopped parsley to garnish

Instructions

Fill cast iron skillet with the leftover potatoes (one layer) and Bodega Foods Brava Sauce (about 1-1/2 cups), and set the heat to medium.

Once heated through, gently cracked 4 eggs into the pan and nestle them into the sauce and potatoes.

Cover the pan and cook on low for about 10 minutes, or place uncovered in a 375 degree oven for about the same amount of time, or until eggs are set.

Once done, drizzle with aioli, add salt and pepper to taste, and freshly chopped parsley to garnish.

This is a great brunch dish, and you could easily fit more eggs to stretch it.