



SOFT SCRAMBLED EGGS WITH TOMATO HARISSA

YIELD: 4 SERVINGS



INGREDIENTS

FOR SOFT SCRAMBLED EGGS

12 large eggs

half & half, to taste

olive oil, to taste

tomato harissa, to taste

(see sub-recipe)

pita chips, to taste

(see sub-recipe)

1 tomato, diced

1 avocado, diced

4 Tbsp. cilantro,
dill and chives, chopped

butter, to taste

salt, to taste

lemon juice, to taste

FOR TOMATO HARISSA

15 oz. can of tomato puree

1 cup fresh tomatoes,
grated on largest side of box grater

¼ large onion, diced

½ Tbsp. minced garlic

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METHOD

FOR TOMATO HARISSA

1. Add garlic and ginger to a saute pan with a splash of olive oil. Saute on medium heat until fragrant, about 1 minute.
2. Add diced onion and slowly cook over low heat until translucent, about 5-8 minutes.
3. Add calabrian chili paste, harissa spice and aleppo pepper. Stir until combined, then saute until fragrant, about 1 minute.
4. Add sugar and canned tomato puree. Stir until combined then simmer for 10 minutes.
5. Add shawarma paste. Stir until combined and continue to simmer.
6. Add grated tomato and continue to simmer for 10 minutes.
7. Season with salt, sherry and squeeze of lemon to taste.
8. Set off to the side to cool until needed, or allow to cool and refrigerate until ready to serve.

FOR PITA CHIPS

1. Preheat oven to 425°F.
2. Tear or cut pita into chip-size pieces.
3. Toss torn pita pieces with olive oil until evenly coated. Season with salt to taste.

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1 tsp. minced ginger
2 tsp. harissa spice
½ Tbsp. calabrian chili paste
2 Tbsp. shawarma paste,
store-bought or homemade
2½ Tbsp. sugar
¾ tsp. aleppo pepper flakes
olive oil, as needed
sherry, splash for cooking
lemon juice, to taste

**Note: This recipe prepares 3 cups
of Tomato Harissa. Store remainder
in an airtight container
and refrigerate for up to one week.*

FOR PITA CHIPS

1 package pita, store-bought
olive oil, to taste
salt, to taste

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4. Place on a sheet tray and bake for 5-10 minutes or until golden brown.
5. Set off to the side to cool until needed, or store at room temperature until ready to serve.

FOR SOFT SCRAMBLED EGGS

1. In a small bowl, mix herbs, diced tomatoes and diced avocado with a drizzle of olive oil and lemon squeeze. Toss until combined. Season with salt to taste. Set aside.
2. Add eggs, half & half and olive oil to a blender or large bowl. Blend or use a hand blender to mix until fully combined and smooth.
3. Add butter to a nonstick skillet and evenly heat until melted. Add eggs and consistently stir on low until eggs create small curds. Season with salt to taste. Cook until desired consistency is reached, making sure to maintain moisture and not overcook.
4. Spoon soft scrambled eggs into the center of a plate and spread until a circle. Add tomato harissa to taste on one side. Add a handful of pita chips to the other side.
5. Top soft scrambled eggs with herb, tomato and avocado mixture to taste.

