

Bus-station kefta with egg and tomato

Egg and tomato dishes are very popular in bus and train stations and ports around the Middle East and North Africa. Travellers waiting for connecting transport services tuck into dishes like this to sustain themselves during long journeys. The dish is always eaten out of the pan in which it is cooked. It would make a great informal brunch or supper dish.

225g/8oz finely minced
(ground) lamb
1 onion, finely chopped
50g/2oz fresh breadcrumbs
5 eggs
5ml/1 tsp ground cinnamon
small bunch of flat leaf parsley,
finely chopped
30ml/2 tbsp olive oil
a little butter
400g/14oz can chopped tomatoes
10ml/2 tsp sugar
5ml/1 tsp ras el hanout
small bunch of fresh coriander
(cilantro), roughly chopped
salt and ground black pepper
crusty bread, to serve

SERVES 4

In a bowl, knead the minced lamb with the onion, breadcrumbs, 1 egg, cinnamon, parsley and salt and pepper until well mixed. Lift the mixture in your hand and slap it down into the bowl several times. Take a small amount of mixture and shape it into a small ball about the size of a walnut. Repeat with the remaining mixture to make about 12 balls.

Heat the olive oil with the butter in a large heavy frying pan. Fry the meatballs until nicely browned, turning them occasionally so they cook evenly. Stir in the tomatoes, sugar, ras el hanout and most of the coriander. Bring to the boil, cook for a few minutes to reduce the liquid, and roll the balls in the sauce. Season to taste with salt and pepper.

Make room for the remaining eggs in the pan and crack them into spaces between the meatballs. Cover the pan, reduce the heat and cook for about 3 minutes or until the eggs are just set. Sprinkle with the remaining coriander and serve in the pan, with chunks of bread to use as scoops.

I subbed chickpeas in for the kefta, added with the tomatoes.

For the ras el hanout, I subbed pickling spice, ground.

It's most delicious as written, with the kefta. Yum!