

CHILLI CRAB SHAKSHUKA

辣椒螃蟹夏修卡



SCAN FOR
MORE RECIPES!



Cooking Instructions

Cooking Ingredients:

1) Crab Meat	250g
2) Eggs	3
3) Sliced bread	3
4) Butter	30g
5) Diced Green Capsicum	80g
6) Chopped Yellow Onion	130g
7) Minced Garlic	50g
8) Peeled Tomatoes	1 can
9) Love, Afare Chilli Crab Paste	1 pkt

Instructions:

- 1) Toast some bread and set aside.
- 2) In a pan, melt butter. Add chopped garlic, diced capsicum and yellow onions. Fry till fragrant.
- 3) Add Love, Afare Chilli Crab Paste, peeled tomatoes and crab meat. Stir until evenly mixed.
- 4) Create 3 indents in the sauce and crack 1 egg into each indent.
- 5) Transfer pan into the oven and bake for 5 mins.
- 6) Serve hot with toasts.

Tips:

Enjoy the dish with buns or baguette. Love, Afare Chilli Crab Paste can be cooked with other seafood such as prawns, crayfish, lobsters, squid and pasta.