

DINNERLY



Tomato & Red Pepper Shakshuka with Garlic Ciabatta

 20-30min  2 Servings

Shakshuka is a mouthful. A delicious mouthful! This tomato-based stewed dish is popular in North African cuisine. And now it's gonna be popular in your house, too. The eggs cook in the sauce, coddled by the flavors of roasted red pepper, onions, tomatoes, harissa spice, and cilantro to make for perfectly runny centers that ooze into the sauce when you dive in with the crusty ciabatta. We've got...

WHAT WE SEND

- harissa spice
- whole-peeled tomatoes
- garlic
- roasted red peppers
- fresh cilantro
- red onion

WHAT YOU NEED

- 2 large eggs ³
- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- medium skillet

ALLERGENS

Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 510kcal, Fat 12g, Carbs 82g, Proteins 20g



1. Cook onion

Trim ends from **onion**, then halve, peel, and thinly slice. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium high. Add onion and $\frac{1}{2}$ **teaspoon salt** and cook until onion is golden brown and softened, 5-7 minutes.



2. Prep ingredients

Meanwhile, using kitchen shears, cut **tomatoes** in their can until finely chopped. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole. Pat **red peppers** dry and thinly slice. Peel **2 large garlic cloves**; finely chop 1, leave 2nd whole.



3. Make shakshuka sauce

When **onion** is softened, add **chopped garlic, cilantro stems, and harissa spice**. Cook, stirring for 30 seconds. Add **tomatoes, red pepper, $\frac{1}{3}$ cup water, $\frac{1}{2}$ teaspoon salt, and a few grinds of pepper**. Bring to a boil, reduce heat to medium and simmer until mixture is stewy and thick, about 10 minutes.



4. Cook eggs

Preheat broiler with top rack 6 inches from heat source. Use a spoon to make two spaces in the **sauce**, then crack **2 eggs** directly into those spaces. Sprinkle with **salt and pepper**. Cover skillet, and continue to simmer sauce until **egg whites** are just set and **yolks** are still runny, 3-4 minutes (watch closely so eggs don't overcook).



5. Toast rolls & serve

Slice **rolls** in half horizontally, drizzle cut sides with **oil** and season with **salt and pepper**. Broil directly on top oven rack until golden brown and crisp, 1-2 minutes per side (watch closely). Rub cut sides of **bread** with **whole garlic clove**. Top **shakshuka** with **cilantro leaves** and serve with **toasted ciabatta** alongside. Enjoy!



6. Take it to the next level

Crumble feta cheese over top after you add the eggs in step 4 for a bit of a briny, creamy treat in each bite.