



20-Min: Israeli Shakshuka

with Za'atar Flatbread



ca. 20min



2 Servings

Shakshuka is a North African and Middle Eastern dish. It features rich tomato sauce that's full of warming spice and aromatics. Eggs poach directly in the sauce, the egg whites pick up the flavor, and the runny yolk adds a layer of creaminess. And with a dish this saucy, it's only right to have toasted pita to soak it all up. We love that it's such a versatile meal—it can be breakfast, brunch, lunch, or dinner!

What we send

- 1 green bell pepper
- 1 medium red onion
- 1 (14½ oz) can whole peeled tomatoes
- ¼ oz harissa spice blend
- 4 oz roasted red pepper pesto ⁷
- 2 Mediterranean pitas ^{1,6,11}
- ¼ oz za'atar spice ¹¹
- ¼ oz fresh cilantro
- 1.4 oz feta cheese ⁷

What you need

- olive oil
- kosher salt & ground pepper
- 4 large eggs ³

Tools

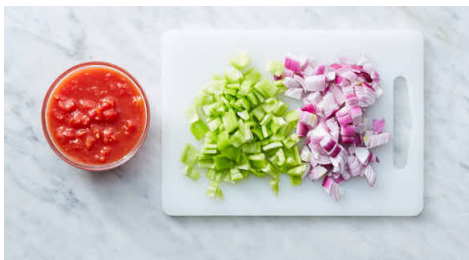
- medium (10") ovenproof skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 41g, Carbs 73g, Proteins 33g



1. Prep ingredients

Halve **pepper**, discard stem and seeds, then coarsely chop. Coarsely chop **onion**. Use kitchen shears to cut **tomatoes** in the can until finely chopped.



2. Cook aromatics

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **onions, peppers, and a pinch each of salt and pepper**; cook, stirring occasionally, until onions are golden brown and softened, 5-7 minutes.



3. Cook sauce

Add **all of the harissa spice blend** to skillet with **aromatics**; cook, stirring, until fragrant, about 30 seconds. Stir in **tomatoes, red pepper pesto, ¼ cup water, ½ teaspoon salt, and a few grinds of pepper**. Bring to a boil, then reduce heat to medium. Simmer until mixture is stewy and thick, about 2 minutes.



4. Cook eggs

Preheat broiler with rack in the top position. Use a spoon to make four wells in the **sauce**, then crack **1 large egg** directly into each well. Season eggs with **salt and pepper**. Cover and continue to simmer until egg whites are just set and yolks are still runny, 3-4 minutes (watch closely, being careful not to overcook eggs).



5. Toast pita

While **eggs** cook, brush each **pita** all over with **oil** and sprinkle with **za'atar spice**. Broil directly on top oven rack until golden brown and crisp, 2-4 minutes (watch closely as broilers vary). Remove from oven and cut into wedges.



6. Finish & serve

Top **shakshuka** with **torn cilantro leaves** and **crumbled feta cheese**. Enjoy!