
Sweet Potato Shakshuka

with Shepherd's Salad and Tahini



2 Servings

What we send

- 2 sweet potatoes
- 2 pkgs grape tomatoes
- ¼ oz harissa spice blend
- 1 cucumber
- 1 oz tahini ¹¹
- 1 lemon
- ¼ oz fresh cilantro
- 3 oz Israeli couscous ¹
- garlic

What you need

- 2 large egg ³

Tools

Allergens

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

Nutrition per serving

Calories 0kcal

1.

Bring a medium saucepan with water to a boil. Cook the couscous for X minutes. Drain. Poke sweet potato with holes. Microwave for 8-10 minutes until softened. Finely chop 2 cloves garlic. Cut cucumber into 1/4 inch cubes. Slice cherry tomatoes in half.

4.

2.

Heat a medium skillet with olive oil at medium. Add garlic and harissa and cook until fragrant, 1-2 minutes. Add half cherry tomatoes and cook until softened, X minutes. Cut the sweet potatoes in half. Scoop out some flesh. Spoon tomato sauce equally into sweet potatoes. Place on a sheet tray. Make a week and crack egg into center.

5.

3.

Bake sweet potatoes until egg sets, 5-7 minutes. Remove the leaves from the cilantro. Discard stems. Finely chop leaves. Add couscous, cucumbers, remaining tomatoes, and cilantro to a bowl. Toss with lemon juice, olive oil, and salt.

6.