



## Menemen: Turkish Scrambled Eggs

with Feta, Olives & Pita



30-40min



2 Servings

These gently cooked scrambled eggs are worth a trip to Istanbul. But no ticket required for this sumptuous spread. We sauté onions and peppers with tomato paste and fresh tomatoes for a concentrated sauce to which we slowly cook eggs before a final shower of parsley, olives, and feta. Along with toasted pita, this is a meal fit for any time of day. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion of eggs)



## What we send

- 1 yellow onion
- 1 Anaheim pepper
- ½ oz fresh parsley
- ¼ oz cornstarch
- 6 oz tomato paste
- ¼ oz gochugaru flakes
- 1 pkg grape tomatoes
- 2 Mediterranean pitas <sup>2,4,5</sup>
- 1 oz Castelvetrano olives
- 2 oz feta <sup>3</sup>

## What you need

- 4 large eggs <sup>1</sup>
- 2 Tbsp unsalted butter, melted <sup>3</sup>
- kosher salt & ground pepper
- ¼ c olive oil
- sugar

## Tools

- medium nonstick skillet

## Allergens

Egg (1), Wheat (2), Milk (3), Sesame (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 510kcal, Fat 32g, Carbs 43g, Protein 16g



### 1. Prep ingredients

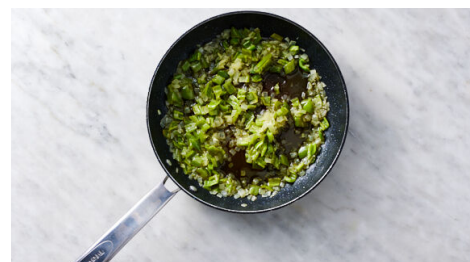
Preheat oven to 450°F with a rack in the center. Finely chop **onion**. Halve **pepper**; remove stems and seeds, chop into ¼-inch pieces. Pick **parsley leaves** from stems and finely chop; discard stems. In a medium bowl, whisk **cornstarch** with **1½ tablespoons water** until no lumps remain. Whisk in **4 large eggs** and **2 tablespoons melted butter**; season with **salt** and **pepper**.



### 4. Cook eggs

Continue cooking **tomatoes** until a thick, glossy **sauce** is formed, another 3-5 minutes. Stir in **¼ teaspoon sugar** and season to taste with **salt** and **pepper**.

Lower heat to medium-low. Drizzle **beaten eggs** into skillet. Cook, pushing eggs occasionally with a spatula, until just barely set, 2-4 minutes. Off heat, stir in **chopped parsley**; season with **salt** and **pepper**.



### 2. Cook onions & peppers

In a medium nonstick skillet, heat **¼ cup oil** over medium. Add **onions, peppers**, and **a pinch of salt**. Cook, stirring occasionally, until vegetables are completely softened and translucent but not browned, 5-7 minutes.



### 5. Toast pitas & serve

Brush **pitas** on both sides with **oil**. Bake directly on center oven rack until warmed and flexible, 3-5 minutes. Tear **olives**, removing any pits if necessary.

Serve **Turkish scrambled eggs** with **olives** and **feta** scattered over top and drizzle with **oil**. Serve with **pita** and **remaining gochugaru flakes** on the side for sprinkling. Enjoy!



### 3. Cook tomatoes

To skillet, add **2 tablespoons tomato paste** and **2 teaspoons gochugaru flakes**. Cook, stirring frequently, until tomato paste is rust-colored and fragrant, 3-4 minutes. Add **half of the grape tomatoes** and **a pinch of salt** (save remaining tomatoes for own use). Cook, stirring and pressing tomatoes occasionally until they begin to burst, 5-7 minutes.



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