

MARLEY SPOON



Shakshuka Verde with Tomatillos & Poblanos

with Toast & Feta



30-40min



2 Servings

We'd like to introduce you to Shakshuka's verdant cousin. As delicious as the original, but with a powerhouse of greens to flavor and color this one skillet meal. Tomatillos, poblanos, and jalapeños broil until blistered for a bright, tender base with a touch of heat. Cilantro and spinach joins the lush array, simmering until thickened to create a perfect bed for baked eggs. (2-p plan serves 4; 4-p plan serves 8)

What we send

- ½ lb tomatillos
- 1 poblano pepper
- 1 jalapeño chile
- 1 yellow onion
- garlic
- ½ oz fresh cilantro
- ¼ oz ground coriander
- ¼ oz ground cumin
- 5 oz baby spinach
- 2 ciabatta rolls²
- 2 oz feta³

What you need

- olive oil
- kosher salt & ground pepper
- sugar
- 4 large eggs¹

Tools

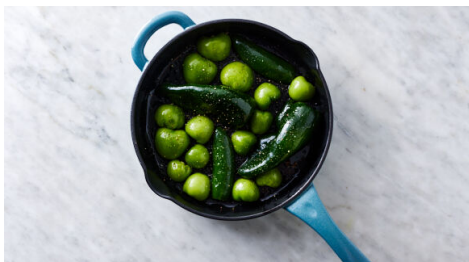
- medium ovenproof skillet
- potato masher or fork

Allergens

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

Nutrition per serving

Calories 380kcal, Fat 21g, Carbs 37g, Protein 15g



1. Prep vegetables

Preheat broiler with a rack 4 inches from heat source. Remove and discard husk from **tomatillos**; cut in half. Halve **poblano** and **jalapeño** lengthwise and remove stems and seeds.

In a medium ovenproof skillet, toss **tomatillo, poblano, and jalapeño** halves with **1 tablespoon oil**; season with **salt** and **pepper**; place skin side up.



2. Broil vegetables

Broil **vegetables** on top oven rack until softened and skins are charred in spots, 6–10 minutes (watch closely as broilers vary). Transfer to a bowl and cool until warm enough to handle; wipe out skillet.

Meanwhile, finely chop **onion** and **2 teaspoons garlic**, keeping separate. Pick **cilantro leaves** from **stems** and finely chop stems; reserve leaves for garnish.



3. Begin sauce

Once **vegetables** are cool enough to handle, remove and discard most of the skins (it's okay if some bits of skin remain). Finely chop **poblano** and **jalapeño**; mash **tomatillos** with a potato masher or a fork.

In reserved skillet, heat **2 tablespoons oil** over medium. Add **onions** and **a pinch of salt**; cook, stirring occasionally, until softened, about 5 minutes.



4. Cook sauce

To skillet, add **garlic, cilantro stems, 1 teaspoon coriander**, and **½ teaspoon cumin**. Cook until fragrant, about 1 minute. Working in batches, add **spinach** to skillet and cook, stirring often, until wilted, 1–2 minutes. Add **peppers, tomatillos**, and **½ cup water**. Bring to a boil over medium-high, heat then simmer over medium until lightly thickened, about 5 minutes.



5. Cook eggs

Season **sauce** with **2 teaspoons sugar** and **salt** and **pepper** to taste; remove from heat. Using back of spoon, make 4 wells in sauce; crack **4 large eggs** into wells and season with **salt** and **pepper**. Bring to simmer over medium heat, then reduce heat to maintain a gentle simmer. Cover and cook until egg whites are barely set and yolks are still runny, 5–8 minutes.



6. Toast bread & serve

Drizzle cut sides of **bread** with **oil**; season with **salt** and **pepper**. Broil, cut side up, on top oven rack until toasted, 1–4 minutes (watch closely).

Top **shakshuka** with **cilantro leaves** and **crumbled feta**; drizzle with **oil**, if desired. Serve with **toast**. Enjoy!