



Spicy Chickpea Shakshuka

with Sweet Bell Pepper and Bocconcini

VEGGIE

SPICY

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chickpeas



Onion, chopped



Chili Garlic Sauce



Sweet Bell Pepper



Parsley



Shakshuka Spice Blend



Crushed Tomatoes



Bocconcini Cheese



Artisan Roll



Garlic

HELLO SHAKSHUKA

We're swapping in bocconcini for the traditional eggs in this Middle Eastern classic-with-a-twist

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Heat Guide for Step 3 (dbl each measurement 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust Out

Large Oven-Proof Pan, Garlic Press, Baking Sheet, Measuring Cups, Strainer, Silicone Brush, Measuring Spoons

Ingredients

	2 Person	4 Person
Chickpeas	370 ml	740 ml
Onion, chopped	56 g	113 g
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Sweet Bell Pepper	160 g	320 g
Parsley	7 g	14 g
Shakshuka Spice Blend	1 tbsp	2 tbsp
Crushed Tomatoes	370 ml	740 ml
Bocconcini Cheese	100 g	200 g
Artisan Roll	2	4
Garlic	6 g	12 g
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Core, then cut **peppers** into ½-inch pieces. Peel, then mince or grate **half the garlic**. (**NOTE:** Keep remaining cloves whole for Step 5.) Roughly chop **parsley**. Cut **bocconcini** in half then season with **salt** and **pepper**. Drain and rinse **chickpeas**.



2. COOK VEGGIES

Heat a large oven-proof pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions** and **peppers**. Cook, stirring occasionally, until **peppers** are tender-crisp, 4-5 min. Season with **salt** and **pepper**. Add **shakshuka spice blend** and **minced garlic**. Cook, stirring often, until fragrant, 1 min.



3. SIMMER SHAKSHUKA

Add **chickpeas**, **crushed tomatoes**, **1 tsp chili garlic sauce** and **½ cup water** (dbl for 4 ppl) to the pan with **peppers**. (**NOTE:** Reference Heat Guide.) Stir together and bring up to a boil. Simmer, stirring occasionally, until **sauce** is slightly thickened, 7-8 min. Stir in **half the parsley**. Season with **salt** and **pepper**.



4. BROIL SHAKSHUKA

Top **shakshuka** with **bocconcini**. Broil in the **middle** of the oven, until **bocconcini** melts, 3-4 min. (**TIP:** Keep an eye on the shakshuka so that it doesn't burn!) (**NOTE:** If you don't have an oven-proof pan, cover and cook on the stove over medium heat, until bocconcini melts, 4-5 min.)



5. TOAST BREAD

While **shakshuka** broils, cut the **rolls** into ¼-inch slices, then arrange on a baking sheet. Brush over **1 tbsp oil** (dbl for 4 ppl). When **shakshuka** is done, toast **slices** in the **middle** of the oven, until lightly golden-brown, 2-3 min. (**TIP:** Keep an eye on your slices so they don't burn!) When **slices** are toasted, carefully rub **remaining whole garlic cloves** over **each slice**.



6. FINISH AND SERVE

Sprinkle over **remaining parsley**. Serve with **toasted roll slices** on the side to dip into **spicy shakshuka**.

Dinner Solved!