



Spicy Shakshuka

with Chickpeas, Sweet Bell Pepper and Bocconcini

FAMILY

SPICY

35 Minutes



Chickpeas



Onion, chopped



Chili Garlic Sauce



Sweet Bell Pepper



Parsley



Shakshuka Spice Blend



Crushed Tomatoes



Bocconcini Cheese



Demi Baguette



Garlic

HELLO SHAKSHUKA

We're switching up bocconcini for eggs in this Middle Eastern classic-with-a-twist

Start Strong

Before starting, preheat your broiler to high and 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

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

Ingredients

	4 Person
Chickpeas	2 can
Onion, chopped	113 g
Chili Garlic Sauce 🌶️	2 tsp
Sweet Bell Pepper	320 g
Parsley	14 g
Shakshuka Spice Blend	2 tbsp
Crushed Tomatoes	2 box
Bocconcini Cheese	200 g
Demi Baguette	4
Garlic	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.



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**.



4. BROIL SHAKSHUKA

Top **shakshuka** with **bocconcini**. Broil in **middle** of 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.)



2. COOK VEGGIES

Heat a large oven-proof pan over medium heat. When hot, add **2 tbsp oil**, 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.



5. TOAST BREAD

While **shakshuka** broils, cut **baguette** into ¼-inch slices, then arrange on a baking sheet. Drizzle over **2 tbsp oil**. Toast **slices** in middle of 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**.



3. SIMMER SHAKSHUKA

Add **chickpeas**, **crushed tomatoes**, **1 tsp chili garlic sauce** and **½ cup water** to the pan with **peppers**. (**NOTE:** Reference Heat Guide in Start Strong.) 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**.



6. FINISH AND SERVE

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

Dinner Solved!