

Summer Pepper Shakshuka

with Baked Eggs & Za'atar-Spiced Pitas

Shakshuka is a popular North African dish featuring poached eggs. Instead of water, the eggs are poached in a flavorful sauce, usually comprised of tomatoes and peppers—both of which are at the height of ripeness in late summer. In this recipe, we're simmering the vegetables, then poaching the eggs by baking the dish, resulting in the perfect consistency. In step 6, if you don't have an oven-safe pan, don't worry! Simply transfer the mixture to a baking dish before cracking the eggs into the sauce. Served with spiced pitas, this beautiful, wholesome meal is an amazingly delicious way to celebrate the closing of the season.



Ingredients

- 2 Farm Eggs
- 2 Pocketless Pitas
- 2 Red Bell Peppers
- 2 Sweet Peppers
- 1 Beefsteak Tomato
- 1 Red Onion
- ½ Pound Fingerling Potatoes
- 1 Large Bunch Parsley

Knick Knacks

- 2 Tablespoons Tomato Paste
- ½ Cup Crumbled Feta Cheese
- 1 Tablespoon Shakshuka Spice Blend
(Za'atar, Crushed Aleppo Pepper, Ground Sumac, Dried Thyme & Garlic Powder)

Makes 2 Servings

About 560 Calories Per Serving

Prep Time: 15 min | Cook Time: 30 to 40 min



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Recipe #705

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Cut each pita into small triangles. Cut out and discard the stems, ribs and seeds of the bell peppers; large dice. Cut out and discard the stems of the sweet peppers; remove and discard the seeds. Thinly slice the sweet peppers into rings. Core and large dice the tomato. Peel and small dice the onion. Cut the potatoes into ¼-inch-thick rounds. Pick the parsley leaves off the stems; discard the stems and roughly chop the leaves.

2



Cook the potatoes:

In a medium pan (nonstick and oven-safe, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **potatoes**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until browned and tender. Transfer to a bowl. Wipe out the pan.

3



Start the sauce:

In the pan used to cook the potatoes, heat 2 teaspoons of olive oil on medium-high until hot. Add the **bell peppers** and **onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until softened. Add the **tomato paste** and **¾ of the spice blend**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the tomato paste is dark red and the spices are fragrant.

4



Finish the sauce:

Add the **tomato**, **sweet peppers**, **cooked potatoes**, **¾ of the parsley** and **1¼ cups of water** to the pan; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until thickened and saucy. Season with salt and pepper to taste. (If your pan is not oven-safe, transfer the finished sauce to a baking dish.)

5



Toast the pitas:

While the sauce cooks, place the **pitas** on a sheet pan. Drizzle with olive oil and season with salt, pepper and the **remaining spice blend**; toss to thoroughly coat. Arrange in a single, even layer and toast in the oven 5 to 7 minutes, or until lightly browned and fragrant. Remove from the oven and transfer to a serving dish, leaving the oven on.

6



Bake the shakshuka & serve your dish:

Using a spoon, create 2 wells in the **finished sauce**. Crack an **egg** into each well; season with salt and pepper. Sprinkle the **cheese** over the sauce and eggs. Bake 6 to 8 minutes, or until the egg whites are set. Remove from the oven and let cool for 2 minutes. Garnish the **baked shakshuka** with the **remaining parsley**. Serve with the **toasted pitas** on the side. Enjoy!