

# Green Shakshuka

*with Eight-Ball Squash & Spiced Pita Chips*

A breakfast favorite with origins in North Africa, shakshuka (Arabic for “a mixture”) typically features eggs poached in a flavorful sauce made of tomatoes, onions and spices. In our dinnertime spin on the delectable dish, we’re turning the red sauce green by adding roasted tomatillos and seasonal eight-ball squash (a small, rounded variety with gorgeous forest green skin and a flavor similar to zucchini). We’re seasoning our shakshuka with the vibrant flavors of Middle Eastern spice blend, za’atar, which we’re also using to dust oven-baked pita chips that you can use to scoop up the savory sauce.

## Blue Apron Wine Pairing

Airfield Estates Chardonnay, 2015



## Ingredients

- 2 Farm Eggs
- 2 Pocketless Pitas
- 2 Cloves Garlic
- 1 Eight-Ball Squash
- 1 Lemon
- 1 Yukon Gold Potato
- ½ Pound Tomatillos

## Knick Knacks

- 2 Tablespoons Za’atar
- ½ Cup Crumbled Feta Cheese

**Makes:** 2 servings | **Calories:** about 610 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 30–40 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/871](https://blueapron.com/recipes/871)

1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Stack the pitas; cut into 8 equal-sized triangles to get a total of 16 triangles. Remove and discard the papery husks of the tomatillos; medium dice the tomatillos. Small dice the potatoes. Medium dice the squash. Peel and mince the garlic. Quarter and deseed the lemon.

2



## Roast & chop the tomatillos:

Line a sheet pan with aluminum foil. Place the **tomatillos** on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 10 to 12 minutes, or until tender when pierced with a fork. Remove from the oven, leaving the oven on. Transfer the roasted tomatillos to a cutting board and finely chop. Discard the foil from the sheet pan.

3



## Start the sauce:

While the tomatillos roast, 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 **potato** and season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until lightly browned and tender. Add the **squash**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until tender.

4



## Finish the sauce:

Add the **garlic** and **half the za'atar** to the pan of vegetables; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Add the **chopped tomatillos** and **1 cup of water**. Cook, stirring occasionally, 6 to 8 minutes, or until thickened and saucy. Turn off the heat and stir in the **juice of 2 lemon wedges**; season with salt and pepper to taste. (If your pan isn't oven-safe, transfer the finished sauce to a baking dish.)

5



## Make the pita chips:

Place the **pitas** on the sheet pan used to roast the tomatillos. Drizzle with olive oil and season with salt, pepper and the **remaining za'atar**; toss to thoroughly coat. Arrange in a single, even layer and toast in the oven 7 to 9 minutes, or until lightly browned and fragrant. Remove from the oven and transfer to a serving dish.

6



## Finish & plate your dish:

While the pitas toast, using a spoon, create 2 wells in the center of the **finished sauce**. Crack 1 **egg** into each well; season with salt and pepper. Evenly top with the **cheese**. Bake 6 to 8 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness. Remove from the oven and let stand for 2 minutes. Serve with the **pita chips** on the side. Garnish with the **remaining lemon wedges**. Enjoy!