

Summer Pepper & Potato Shakshuka

with Pea Shoots & Spiced Pita Chips

A vibrant Middle Eastern favorite, shakshuka features a delectable sauce of tomatoes, peppers and onions that's perfect for poaching the dish's classic, silky eggs. We're filling our version with a combination of peppers (including petite tinkerbells and green bell pepper) and crisp pea shoots, highlighting some of late summer's brightest produce. Oven-toasted pita chips dusted with savory za'atar make the perfect, crunchy side for scooping up the shakshuka.

Blue Apron Wine Pairings

Tanti Petali Pinot Bianco, 2015
Marco Flacco Pinot Grigio, 2014



Ingredients

2 Farm Eggs
2 Pocketless Pitas
4 Ounces Tinkerbell Peppers
1 Ounce Pea Shoots
1 Green Bell Pepper
1 Plum Tomato
¾ Pound Yukon Gold Potatoes
1 Large Bunch Parsley

Knick Knacks

2 Tablespoons Tomato Paste
2 Teaspoons Za'atar
1 Shallot
½ Cup Crumbled Feta Cheese

Makes: 2 servings | **Calories:** about 720 per serving
Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Small dice the potatoes. Cut out and discard the stem, ribs and seeds of the bell pepper; medium dice. Peel and small dice the shallot. Core and medium dice the tomato. Cut out and discard the stems, ribs and seeds of the tinkerbell peppers; cut crosswise into ¼-inch-thick pieces. Roughly chop the parsley leaves and stems. Finely chop the pea shoots. Cut each pita into 8 equal-sized wedges.

2



Brown 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, 7 to 9 minutes, or until browned and slightly tender. Transfer to a bowl. Wipe out the pan.

3



Start the sauce:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **bell pepper** and **shallot**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until lightly browned and slightly softened. Add the **tomato paste** and season with salt and pepper. Cook, stirring frequently, 1 to 3 minutes, or until dark red and fragrant.

4



Finish the sauce:

Add the **tomato**, **tinkerbell peppers**, **browned potatoes**, $\frac{2}{3}$ of the **parsley**, **half the za'atar** and **1¼ cups of water** to the pan; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until thickened and saucy. Turn off the heat and stir in the **pea shoots**. 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:

While the sauce cooks, place the **pitas** on a sheet pan. Drizzle with olive oil and season with salt, pepper and the **remaining za'atar**; turn 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 (leaving the oven on) and transfer to a serving dish.

6



Bake the shakshuka & serve your dish:

Using a spoon, create 2 wells in the center of the pan of **finished sauce**. Crack an **egg** into each well; season with salt and pepper. 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 cool for 2 minutes. Evenly top with the **cheese**. Garnish with the **remaining parsley** and a drizzle of olive oil. Serve with the **pita chips** on the side. Enjoy!