

# Swiss Chard & Potato Shakshuka

with Sweet Peppers  
& Garlic Toasts

**PREP TIME:** 15 minutes

**COOK TIME:** 30-40 minutes

**SERVINGS:** 2

Tonight, we're celebrating a North African and Middle Eastern staple: shakshuka, or eggs baked in a spiced tomato sauce. Our sauce features seasonal mini sweet peppers, known for their bright hues, along with hearty chard and ground espelette pepper, a type of hot paprika popular in southwestern France. On the side, crunchy garlic toasts are perfect for scooping up the flavorful sauce and eggs.



#### BLUE APRON WINE PAIRING:

Benziger Merlot, 2015

Order wine and view other perfect pairings at [blueapron.com](https://blueapron.com).



## Ingredients



2  
CAGE-FREE FARM  
EGGS



1  
SMALL BAGUETTE



1 15-oz can  
CRUSHED  
TOMATOES



4 oz  
MINI SWEET  
PEPPERS



3 cloves  
GARLIC



1/2 bunch  
SWISS CHARD



1/2 lb  
FINGERLING  
POTATOES

#### KNICK KNACKS:



2 Tbsp  
GRATED  
PARMESAN  
CHEESE



1/2 tsp  
GROUND  
ESPELETTE  
PEPPER



1  
SHALLOT



1/4 tsp  
CRUSHED RED  
PEPPER FLAKES



Download our iOS app or log in to [blueapron.com](https://blueapron.com) for how-to videos and supplier stories.





## 1 Prepare the ingredients:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the baguette.
- ☐ Thinly slice the potatoes into rounds.
- ☐ Peel and medium dice the shallot.
- ☐ Peel the garlic. Leaving 1 clove whole, roughly chop the remaining cloves.
- ☐ Cut out and discard the stems, ribs, and seeds of the sweet peppers, then medium dice.
- ☐ Separate the chard leaves and stems. Roughly chop the leaves and thinly slice the stems, keeping them separate.



## 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, 4 to 6 minutes, or until lightly browned and slightly softened.

## 3 Make the sauce:

- ☐ Add the **shallot, chopped garlic, sweet peppers, and chard stems** to the pan; season with salt and pepper. Cook, stirring frequently, 3 to 5 minutes, or until softened and fragrant.
- ☐ Add the **chard leaves, crushed tomatoes, ground espelette pepper, ¼ cup of water, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 7 to 9 minutes, or until slightly thickened. Turn off the heat; season with salt and pepper to taste. (If your pan isn't oven-safe, transfer to a baking dish.)



## 4 Assemble & bake the shakshuka:

- ☐ Using a spoon, create 2 wells in the center of the pan of **sauce**. Crack an **egg** into a bowl; carefully pour into 1 well. Repeat with the remaining egg. Season with salt and pepper. Evenly top the eggs and sauce with **⅔ of the cheese**.
- ☐ Bake 7 to 9 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness.
- ☐ Leaving the oven on, remove the baked shakshuka from the oven. Let stand for at least 2 minutes.



## 5 Make the garlic toasts:

- ☐ While the shakshuka bakes, place the **baguette** on a sheet pan, cut side up. Drizzle with **2 teaspoons of olive oil**; season with salt and pepper.
- ☐ Toast in the oven 7 to 9 minutes, or until browned and the edges are crispy.
- ☐ Remove from the oven. When cool enough to handle, carefully rub the cut sides of the toasted baguette with the **whole garlic clove**; discard the clove. Transfer to a serving dish.

## 6 Plate your dish:

- ☐ Garnish the **baked shakshuka** with the **remaining cheese**. Serve with the **garlic toasts** on the side. Enjoy!