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

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Ingredients



CAGE-FREE FARM EGGS



3 cloves GARLIC



SMALL BAGUETTE



½ bunch SWISS CHARD

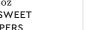


1 15-oz can CRUSHED TOMATOES



1/2 lb FINGERLING POTATOES

4 oz MINI SWEET PEPPERS





CHEESE



1 SHALLOT



1/2 tsp GROUND ESPELETTE PEPPER



1/4 tsp CRUSHED RED PEPPER FLAKES

















1 Prepare the ingredients:

- \square Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the baguette.
- $\hfill \square$ Thinly slice the potatoes into rounds.
- Peel and medium dice the shallot.
- $\begin{tabular}{ll} \hline & Peel the garlic. Leaving 1 clove whole, roughly chop the remaining cloves. \\ \hline \end{tabular}$
- 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, ½ 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 **2/3 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!