

Potato & Pepper Shakshuka

with Harissa & Pita Chips

TIME: 35-45 minutes

SERVINGS: 2

This shakshuka—a dish of eggs baked in a vibrant sauce of tomato, peppers, and onion—gets extra heartiness from potatoes and carrots. Harissa paste gives the sauce its characteristically bold, smoky flavor, while the classic Middle Eastern spices of za'atar give our side of toasted pita chips an irresistibly herbaceous lift.



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Ingredients



2
CAGE-FREE
FARM EGGS



2
POCKETLESS
PITAS



6 oz
CARROTS



4 oz
SWEET PEPPERS



1
RED ONION



¾ lb
GOLDEN
POTATOES



2 cloves
GARLIC

KNICK KNACKS:



1 Tbsp
RED HARISSA
PASTE



2 Tbsps
TOMATO PASTE



1 ½ oz
FETA CHEESE



1 Tbsp
ZA'ATAR
SEASONING*

* Ground Sumac, Sesame Seeds, Salt, Ground Thyme, Whole Dried Oregano, & Crushed Aleppo Pepper



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1 Prepare & cook the potatoes:

- ☐ Preheat the oven to 450°F.
- ☐ Fill a small pot with water; add a **big pinch of salt**. Heat to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Medium dice the **potatoes**.
- ☐ Once the pot of water is boiling, add the diced potatoes and cook 8 to 9 minutes, or until slightly tender when pierced with a fork. Drain thoroughly.



2 Prepare the remaining ingredients:

- ☐ While the potatoes cook, peel the **carrots** and thinly slice into rounds. Peel and thinly slice the **onion**. Cut off and discard the stems of the **peppers**; remove and discard the cores. Halve the peppers lengthwise, then thinly slice crosswise. Peel and roughly chop the **garlic**.
- ☐ Cut each **pita** into 8 equal-sized wedges.



3 Cook the vegetables:

- ☐ In a large pan (nonstick and oven-safe, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **sliced carrots, onion, and peppers**, and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until softened.



4 Add the potatoes & make the sauce:

- ☐ Add the **tomato paste** and **harissa paste** to the pan; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and fragrant.
- ☐ Add the **cooked potatoes** and **1 cup of water**. Cook, stirring occasionally, 2 to 3 minutes, or until the liquid is slightly thickened. Turn off the heat and season with salt and pepper to taste. (If your pan isn't oven-safe, transfer to a cast-iron pan or baking dish.)

5 Add the eggs & bake the shakshuka:

- ☐ Using a spoon, create two wells in the center of the **cooked vegetables and sauce**. Crack one **egg** into a bowl; pour into one of the wells. Repeat with the **remaining egg** and well. Season each egg with salt and pepper.
- ☐ Bake 5 to 6 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 at least 2 minutes before serving.



6 Make the pita chips & serve your dish:

- ☐ While the shakshuka bakes, place the **pita wedges** on a sheet pan. Drizzle with olive oil and season with the **za'atar seasoning**; turn to coat. Arrange in an even layer.
- ☐ Toast in the oven 7 to 9 minutes, or until slightly crispy. Remove from the oven.
- ☐ Serve the **baked shakshuka** with the pita chips on the side. Garnish the shakshuka with the **cheese** (crumbling before adding). Enjoy!

