

# Shakshouka

with Lemony Bibb Lettuce Salad

The word shakshouka means “a mixture” in Arabic slang. Throughout North Africa and the Middle East, this dish of eggs poached in a spiced tomato sauce is just as popular for breakfast as it is for dinner. To round out the meal, we added fingerling potatoes to the mixture, and a crisp, bright salad of bibb lettuce with a lemon and Dijon vinaigrette on the side.



## Ingredients

6 Ounces Fingerling Potatoes  
3 Cloves Garlic  
2 Farm Eggs  
1 Head Bibb Lettuce  
1 Lemon  
1 Poblano Pepper  
1 Shallot  
1 Tablespoon Hungarian Paprika  
1 Teaspoon Ground Cumin  
2 Teaspoons Tomato Paste  
14½ Ounce Can Diced Tomatoes  
2 Teaspoons Dijon Mustard

Makes 2 Servings  
About 445 Calories Per Serving



# Instructions



## Prepare your ingredients:

Wash and dry the fresh produce. Cut the potatoes into ¼-inch-thick discs. Peel and slice the garlic. Crack the eggs into 2 cups. Separate the lettuce leaves. With a vegetable peeler or paring knife, remove the lemon peel. Finely chop the peel to get zest (or use a citrus grater). Small dice the poblano pepper. Peel the shallot. Mince half of it and slice the other half.



## Cook the vegetables:

In a large pan, heat some olive oil on medium until hot. Add the **potatoes, garlic, poblano, and sliced shallot**. Season with salt and pepper and cook 3 to 5 minutes, or until the pepper and onion are softened, stirring occasionally. Stir in the **paprika, cumin, and tomato paste** for about 30 seconds to combine.



## Add the tomatoes, then the eggs:

Add the **canned tomatoes** and **1 cup of water**, scraping up any bits at the bottom of the pan. Bring the mixture to a boil on high, then reduce the heat to medium. Simmer about 10 minutes, or until slightly thickened, stirring occasionally. Season with salt and pepper to taste. Add the **eggs** to the sauce, one by one. Cover the pan with a lid or foil. Cook 3 to 4 minutes or until the egg whites are set.



## Make the dressing:

While the sauce simmers, make the dressing. In a small bowl, combine the **minced shallot, lemon zest, and Dijon mustard**. Gradually whisk in about **2 tablespoons of olive oil** to make a dressing. Season with salt and pepper to taste.



## Dress the salad:

In a large bowl, combine the **lettuce** and a few spoonfuls of the **dressing**. (You may have extra dressing.) Toss to coat and season with salt and pepper to taste.



## Plate your dish:

Divide the eggs, vegetables, and sauce between 2 plates. Season the eggs with salt and pepper. Serve with the bibb lettuce salad. Enjoy!