

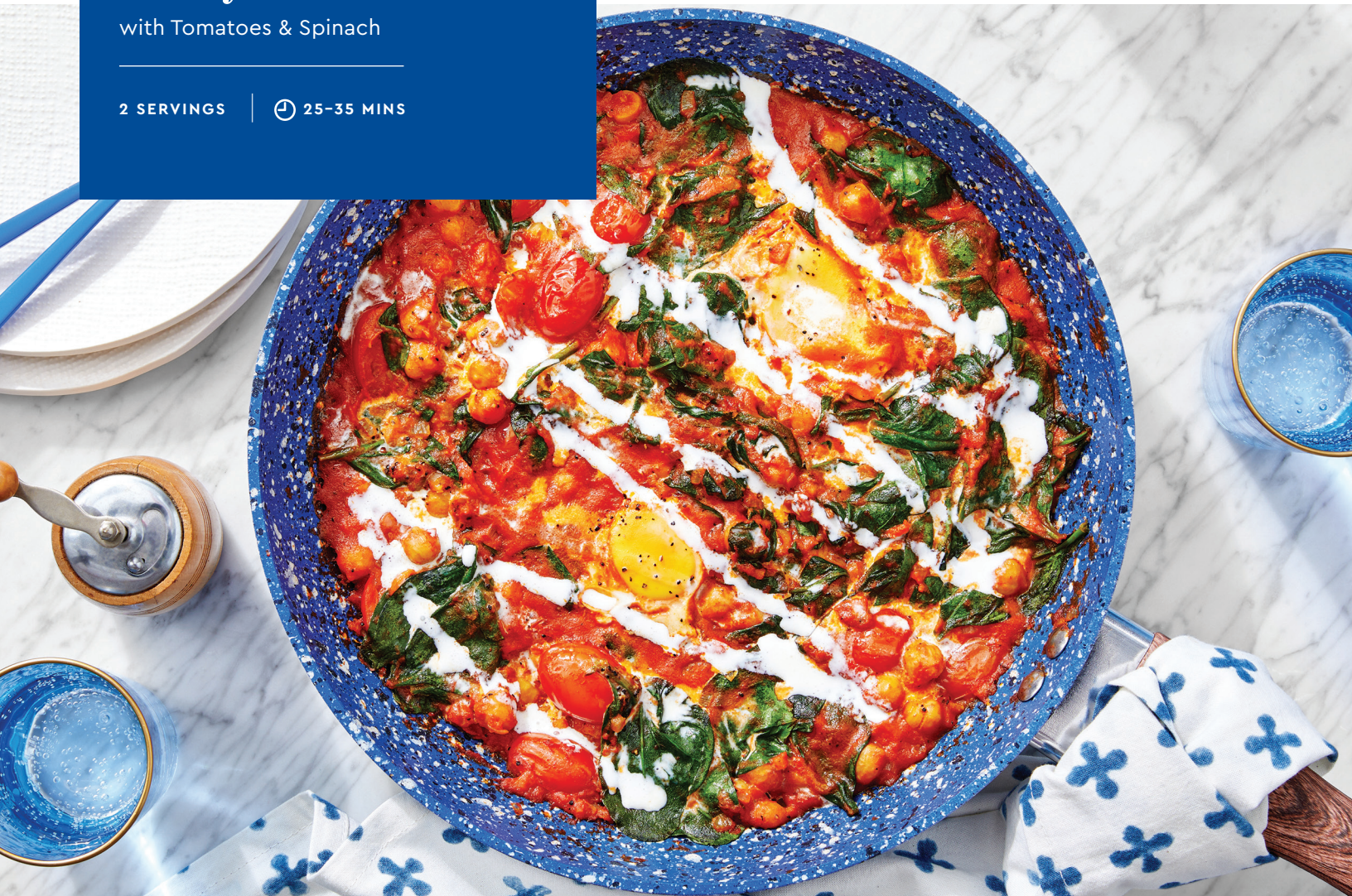
# One-Pan Chickpea & Curry Shakshuka

with Tomatoes & Spinach

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
blueapron.com

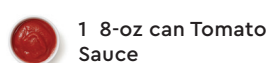
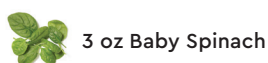
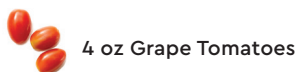
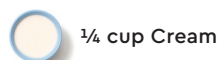


🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an 🍷 icon) and instructions tailored to you.\*

## Ingredients

Customized ingredients

ADDED:



LIGHT & FRESH  
Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

\*Ingredients may be replaced and quantities may vary.



## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and finely chop the **shallot**.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Drain and rinse the **chickpeas**.
- Halve the **tomatoes**.



This recipe was designed for easier cleanup—no extra prep bowls needed!

## 2 Start the sauce

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped shallot** and **chopped ginger**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- Add the **curry paste**. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined.
- Add the **drained chickpeas**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until combined.



## ↔ CUSTOMIZED STEP 2 If you chose Ground Pork

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **chopped shallot** and **chopped ginger**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes, or until the shallot is slightly softened.
- Add the **curry paste**. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined.
- Add the **drained chickpeas**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until combined and the pork is browned and cooked through.

## 3 Finish the sauce

- Add the **tomato sauce** (carefully, as the liquid may splatter), **halved tomatoes**, and **½ cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the liquid is slightly reduced in volume.
- Add the **spinach** and **half the cream**. Cook, stirring frequently, 30 seconds to 1 minute, or until combined and the spinach is wilted.
- Taste, then season with salt and pepper if desired.



## 4 Make the shakshuka & serve your dish

- Using a spoon, create 2 shallow wells in the center of the **finished sauce**.
- Carefully crack an **egg** into each well; season with salt and pepper. Loosely cover the pan with foil and cook 4 to 5 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness.
- Turn off the heat and let stand at least 2 minutes before serving.
- Serve the **shakshuka** drizzled with the **remaining cream**. Enjoy!

