



Ingredients

Customized ingredients

ADDED:



3 oz Diced Pancetta 🔄



1 Shallot



¼ cup Cream



1 Tbsp Italian Seasoning¹



2 Pasture-Raised Eggs



4 oz Multicolored **Grape Tomatoes**



2 cloves Garlic



1 8-oz can Tomato



1 15.5-oz can Cannellini Beans



3 oz Baby Spinach



1 Tbsp Capers



1 Tbsp Calabrian Chile Paste



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^{1.} Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and thinly slice the shallot.
- Peel and roughly chop 2 cloves of garlic.
- Halve the tomatoes.
- Drain and rinse the beans.





ADDITIONAL STEP If you chose Pancetta

- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the pancetta. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.



- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced shallot; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.



- Add the chopped garlic, halved tomatoes, capers, Italian seasoning, and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined.
- Add the drained beans; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until combined.

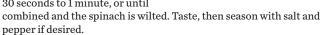


CUSTOMIZED STEP 2 If you chose Pancetta

- Start the sauce as directed, using the pan of reserved fond.

Finish the sauce

- Add the tomato sauce (carefully, as the liquid may splatter) 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





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!



CUSTOMIZED STEP 4 If you chose Pancetta

- Make the shakshuka and serve your dish as directed, topping with the cooked pancetta after the cream.

