

One-Pan Spicy White Bean & Spinach Shakshuka

with Tomatoes & Capers

2 SERVINGS | 20-30 MINS

 **Blue Apron**
blueapron.com





 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients


ADDED:

 3 oz Diced Pancetta 

 1 Shallot


 1/4 cup Cream

 1 Tbsp Italian Seasoning¹


 2 Pasture-Raised Eggs

 4 oz Multicolored Grape Tomatoes

 2 cloves Garlic


 1 8-oz can Tomato Sauce

 1 15.5-oz can Cannellini Beans

 3 oz Baby Spinach

 1 Tbsp Capers

 1 Tbsp Calabrian Chile Paste

 Serve with Blue Apron wine that has this symbol
blueapron.com/wine

Cook along on the app



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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."

1 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.

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 **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.

3 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 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!



↔ CUSTOMIZED STEP 4 *If you chose Pancetta*

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