

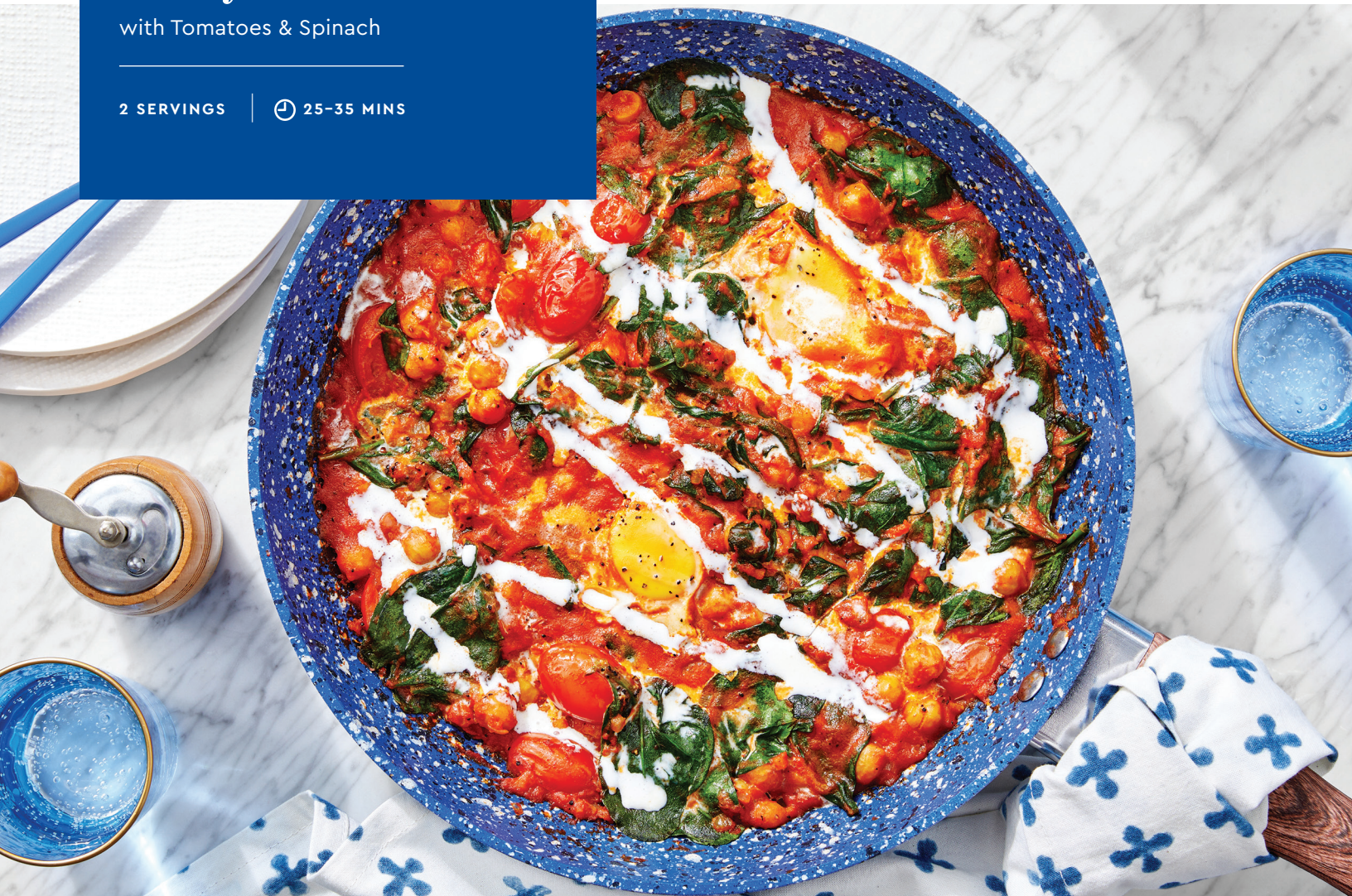
One-Pan Chickpea & Curry Shakshuka

with Tomatoes & Spinach

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



Ingredients



1 15.5-oz can Chickpeas



3 oz Baby Spinach



1 8-oz can Tomato Sauce



2 Pasture-Raised Eggs



1 Shallot



¼ cup Cream



4 oz Grape Tomatoes



1 piece Ginger



1 Tbsp Yellow Curry Paste



Serve with Blue Apron wine that has this symbol
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"Alexa, find Blue Apron recipes."

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**.



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.



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!

