

One-Pan Spicy White Bean & Spinach Shakshuka

with Tomatoes & Capers

2 SERVINGS | 20-30 MINS

 **Blue Apron**
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Ingredients

Customized ingredients


ADDED:

 3 oz Diced Pancetta 

 3 oz Baby Spinach


 1/4 cup Cream

 1 Tbsp Italian Seasoning¹


 2 Pasture-Raised Eggs

 1 Sweet or Yellow Onion

 2 cloves Garlic

 1 8-oz can Tomato Sauce

 1 15.5-oz can Cannellini Beans

 4 oz Grape Tomatoes

 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.
- Halve, peel, and thinly slice the **onion**.
- 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 onion**; 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**.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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