

Oven-Baked Chickpea Shakshuka

with Spinach, Feta & Labneh

2 or 4 SERVINGS

⌚ 25 MINS: 5 MINS ACTIVE
20 MINS INACTIVE

 **Blue Apron**
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Ingredients*



2 Pasture-Raised Eggs or 4 for 4 servings



3 oz Baby Spinach or 5 oz for 4 servings



¼ cup Labneh Cheese



3 Tbsps Romesco Sauce¹ or 6 Tbsps for 4 servings



1 Single-Use Aluminum Tray or 2 for 4 servings



2 Pocketless Pitas or 4 for 4 servings



1 oz Sliced Roasted Red Peppers or 2 oz for 4 servings



1 ½ oz Feta Cheese or 3 oz for 4 servings



¼ tsp Crushed Red Pepper Flakes or ½ tsp for 4 servings



1 15.5-oz can Chickpeas or 2 for 4 servings



4 oz Grape Tomatoes or ½ lb for 4 servings



1 8-oz can Tomato Sauce or 2 for 4 servings



1 Tbsp Za'atar Seasoning²



Serve with Blue Apron wine that has this symbol
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1. contains almonds 2. Sumac, Aleppo Pepper, Sesame Seeds, Salt, Thyme & Whole Oregano
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Drain and rinse the **chickpeas**.
- In the tray or among the two trays if you're cooking 4 servings, combine the **spinach, tomatoes, drained chickpeas, tomato sauce, romesco sauce, peppers, half the za'atar**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be.
- Add **1 tablespoon of water** to the tray or to each tray if you're cooking 4 servings. Season with salt and pepper; stir to thoroughly combine.

2 Add the eggs & bake the tray

- Carefully crack the **eggs** into the tray of the **prepared base** or **into each tray** if you're cooking 4 servings. Season with salt and pepper.
- Tightly cover with foil and bake 18 to 20 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness.
- Remove from the oven.

3 Warm the pitas & serve your dish

- Meanwhile, place the **pitas** on a piece of foil. Drizzle each with **olive oil**; season with salt, pepper, and the **remaining za'atar**.
- Stack the pitas and wrap them in the foil. Place directly onto an oven rack; warm 3 to 5 minutes, or until heated through.
- Remove from the oven.
- Serve the **baked tray** topped with the **labneh** and **feta** (crumbling before adding). Serve the **warmed pitas** on the side. Enjoy!



When you're finished, rinse and recycle the tray.



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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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