

One-Pan White Bean & Poblano Shakshuka

with Feta & Spinach

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 

 2 cloves Garlic

 $\frac{2}{3}$ cup Tomatillo-Poblano Sauce

 2 Pasture-Raised Eggs

 3 oz Baby Spinach

 2 Scallions

 1 15.5-oz can Cannellini Beans

 1 Poblano Pepper

 1 $\frac{1}{2}$ oz Feta Cheese

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

Cook along on the app



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*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 roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands immediately after handling.



ADDITIONAL STEP *If you chose Pancetta*

- In a large 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 shakshuka

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic**, **sliced white bottoms of the scallions**, and **diced pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Carefully add the **beans** (including the liquid). Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined.



CUSTOMIZED STEP 2 *If you chose Pancetta*

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

3 Add the spinach & sauce

- Add the **spinach** and **tomatillo sauce**. Cook, stirring occasionally, 1 to 2 minutes, or until combined and the spinach is wilted.



4 Cook the eggs & serve your dish

- Using a spoon, create 2 shallow wells in the center of the **shakshuka**.
- 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 **finished shakshuka** garnished with the **sliced green tops of the scallions** and **cheese** (crumbling before adding). Enjoy!



CUSTOMIZED STEP 4 *If you chose Pancetta*

- Cook the eggs and serve your dish as directed, topping with the **cooked pancetta**.