

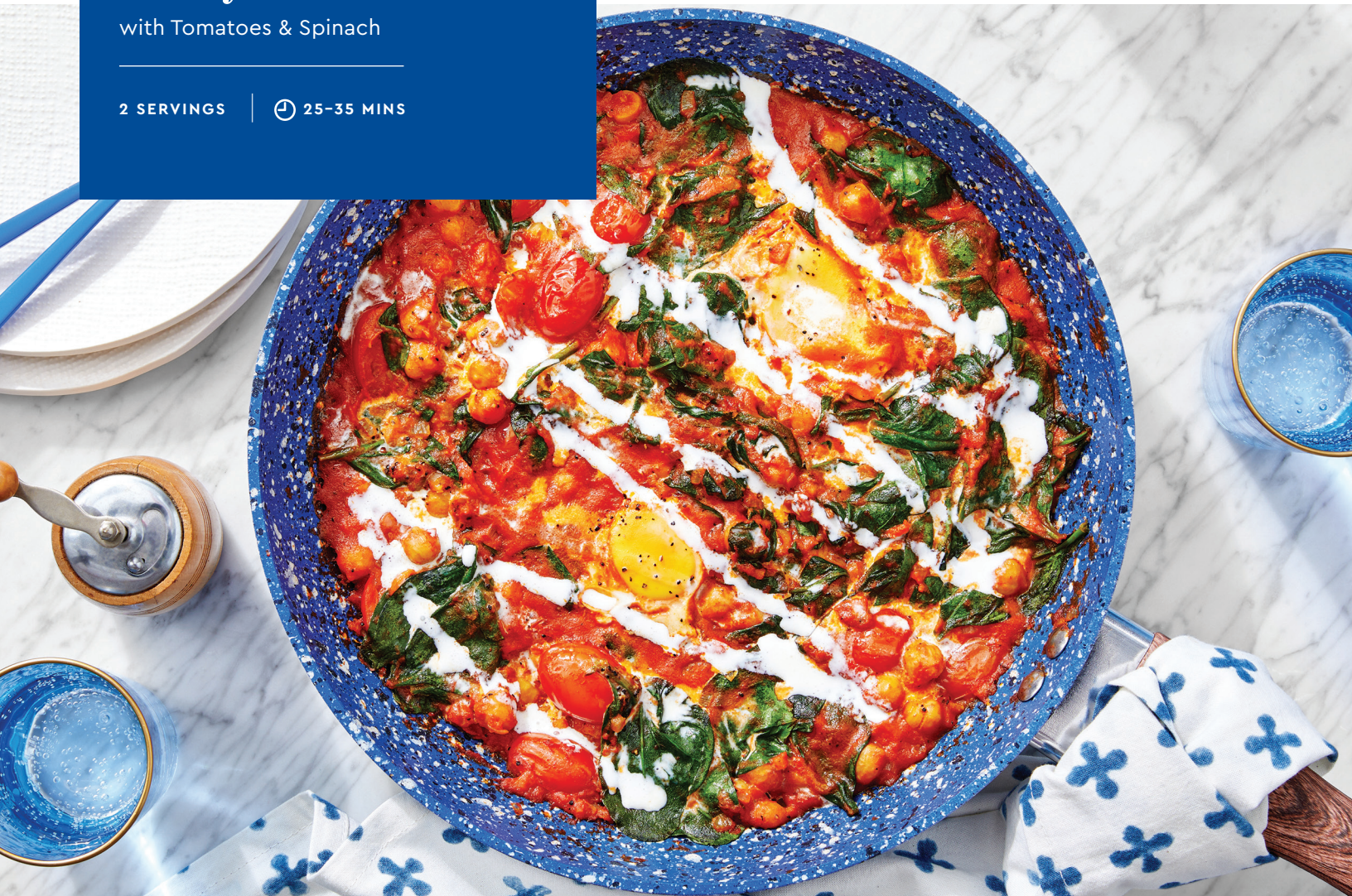
One-Pan Chickpea & Curry Shakshuka

with Tomatoes & Spinach

2 SERVINGS

⌚ 25-35 MINS



 **Blue Apron**
blueapron.com






Ingredients*

Customized ingredients

ADDED:


 3 oz Diced Pancetta 
or

 10 oz Tail-On Shrimp¹ 


 2 Pasture-Raised Eggs


 1 piece Ginger

 1 Shallot


 3 oz Baby Spinach

 4 oz Grape Tomatoes

 ¼ cup Cream

 1 Tbsp Yellow Curry Paste

 1 15.5-oz can Chickpeas

 1 8-oz can Tomato Sauce



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

Cook along on the app



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¹. peeled & deveined

*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 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**.



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.
- Transfer to a paper towel-lined plate.
- Wipe out the pan.

If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Transfer to a plate and cover with foil to keep warm.
- Wipe out the pan.

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 **as much of the curry 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 chickpeas**; 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 same pan.

If you chose Shrimp

- Start the sauce as directed, using the same pan.

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!



CUSTOMIZED STEP 4

If you chose Pancetta

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

If you chose Shrimp

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