

# Oven-Baked White Bean Shakshuka

with Garlic Pitas

2 SERVINGS

🕒 25 MINS: 5 MINS ACTIVE  
20 MINS INACTIVE

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## Ingredients\*

Customized ingredients

### ADDED:



3 oz Diced Pancetta 



2 Pasture-Raised Eggs



2 Pocketless Pitas



3 oz Baby Spinach



1 Tbsp Capers



4 oz Grape Tomatoes



1 oz Garlic & Herb Spreadable Butter



¾ cup Grated Parmesan Cheese



¼ cup Cream



1 ½ tps Calabrian Chile Paste



1 8-oz can Tomato Sauce



1 15.5-oz can Cannellini Beans



1 Tbsp Italian Seasoning<sup>1</sup>



1 Single-Use Aluminum Tray

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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 & make the base

- Remove the **spreadable butter** from the refrigerator to soften.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Drain and rinse the **beans**.
- In the tray, combine the **spinach**, **tomatoes**, **drained beans**, **tomato sauce**, **capers**, **cream**, **Italian seasoning**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to thoroughly combine.

## 2 Add the eggs & bake the tray

- Carefully crack the **eggs** into the tray. Season with salt and pepper.
- Tightly cover the tray with foil and bake 12 to 18 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness.
- Remove from the oven.

## ↔ CUSTOMIZED STEP 2 If you chose Pancetta

- Add the **pancetta** to the tray. Stir to combine.
- Carefully crack the **eggs** into the tray. Season with salt and pepper.
- Tightly cover the tray with foil and bake 12 to 18 minutes, or until the egg whites are set, the yolks are cooked to your desired degree of doneness, and the pancetta is cooked through.
- Remove from the oven.

## 3 Make the garlic pitas & serve your dish

- Meanwhile, place the **pitas** on a piece of foil. Evenly spread the **softened butter** onto the pitas.
- Stack the pitas and wrap them in the foil. Place directly onto an oven rack; warm 5 to 7 minutes, or until heated through.
- Transfer to a work surface and carefully unwrap.
- Serve the **baked tray** topped with the **cheese**. Serve the **garlic pitas** on the side. Enjoy!



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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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