

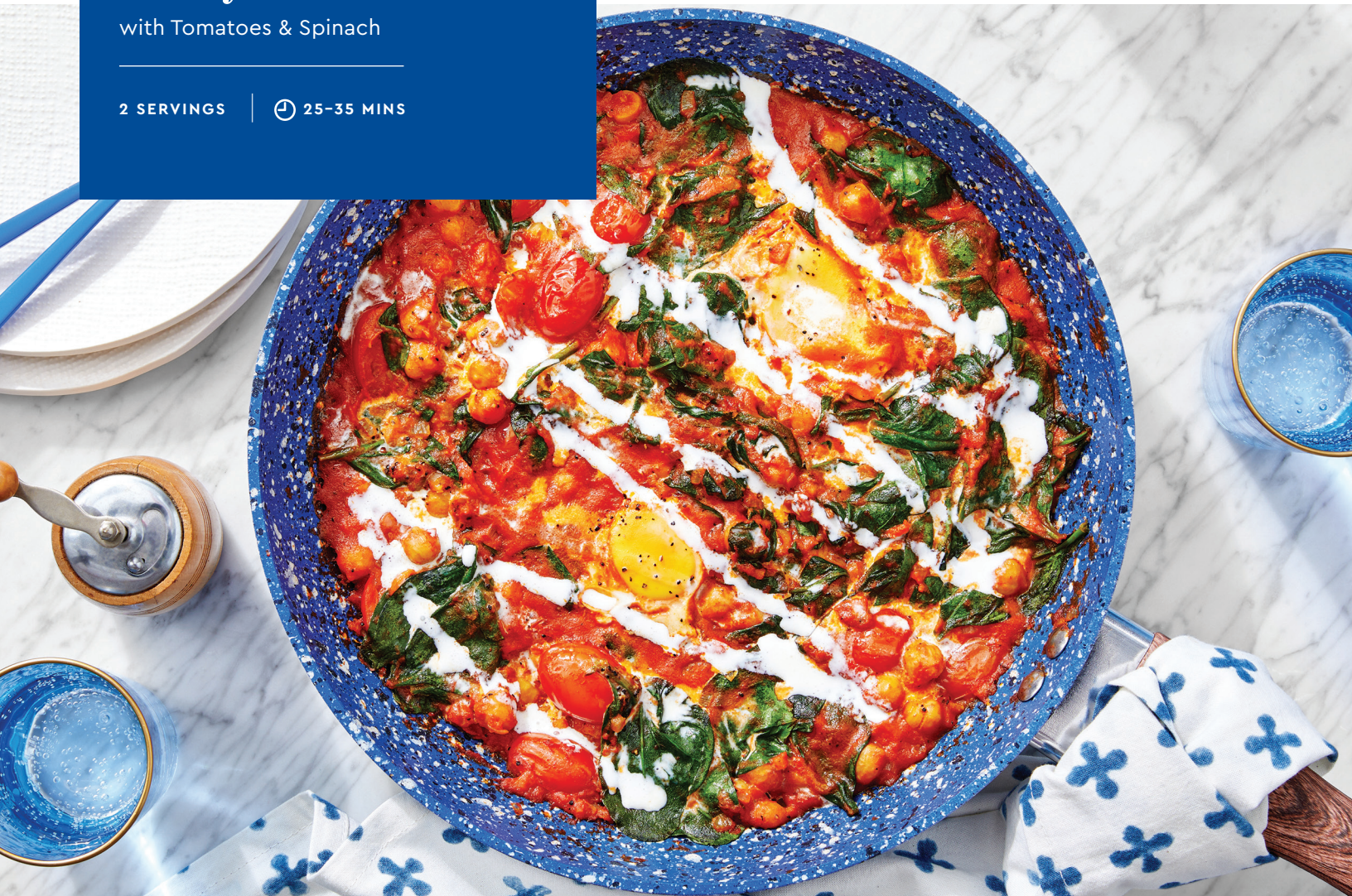
# One-Pan Chickpea & Curry Shakshuka

with Tomatoes & Spinach

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
blueapron.com



## Ingredients\*

Customized ingredients

### ADDED:



10 oz Tail-On Shrimp<sup>1</sup>



2 Pasture-Raised Eggs



3 oz Baby Spinach



1 piece Ginger



1 Shallot



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](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>1</sup>. 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 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.
- Leaving any browned bite (or fond) in the pan, transfer to a plate and cover with foil to keep warm.

## 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 Shrimp*

- 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), **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 Shrimp*

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