



Chickpea, Sweet Pepper & Spinach Shakshuka

with Bocconcini and Garlic Crostini

Veggie

35 Minutes



Chickpeas



Shallot



Chili Garlic Sauce



Sweet Bell Pepper



Parsley



Shakshuka
Spice Blend



Crushed Tomatoes



Baby Spinach



Bocconcini Cheese



Artisan Roll



Garlic

HELLO SHAKSHUKA

We're swapping in bocconcini for the traditional eggs in this Middle Eastern classic-with-a-twist

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Heat Guide for Step 3:

- Mild: ¼ tsp
- Medium: ½ tbsp
- Spicy: 1 tbsp

Bust Out

Baking sheet, large oven-proof pan, measuring spoons, silicone brush, strainer, measuring cups

Ingredients

	2 Person	4 Person
Chickpeas	370 ml	740 ml
Shallot	50 g	100 g
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Sweet Bell Pepper	160 g	320 g
Parsley	7 g	14 g
Shakshuka Spice Blend	1 tbsp	2 tbsp
Crushed Tomatoes	370 ml	740 ml
Baby Spinach	56 g	113 g
Bocconcini Cheese	100 g	200 g
Artisan Roll	2	4
Garlic	6 g	12 g
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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Prep

Core, then cut the **peppers** into ½-inch pieces. Peel, then chop the **shallot**. Peel, then mince or grate **half the garlic**. (NOTE: Keep remaining cloves whole for Step 5.) Roughly chop the **parsley** and **spinach**. Cut the **bocconcini** in half, then season with **salt** and **pepper**. Drain and rinse **chickpeas**.



Broil shakshuka

Top **shakshuka** with **bocconcini**. Broil in the **middle** of the oven, until **bocconcini** melts, 3-4 min. (TIP: Keep an eye on the shakshuka so that it doesn't burn!) (NOTE: If you don't have an oven-proof pan, cover and cook on the stove over medium heat, until bocconcini melts, 4-5 min.)



Cook veggies

Heat a large oven-proof pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots** and **peppers**. Cook, stirring occasionally, until **peppers** are tender-crisp, 4-5 min. Season with **salt** and **pepper**. Add **shakshuka spice blend** and **minced garlic**. Cook, stirring often, until fragrant, 1 min.



Toast bread

While **shakshuka** broils, cut the **rolls** into ¼-inch slices, then arrange on a baking sheet. Brush over **1 tbsp oil** (dbl for 4 ppl). When **shakshuka** is done, toast **slices** in the **middle** of the oven, until lightly golden-brown, 2-3 min. (TIP: Keep an eye on your slices so they don't burn!) When **slices** are toasted, carefully rub **remaining whole garlic cloves** over **each slice**.



Simmer shakshuka

Add **chickpeas**, **crushed tomatoes**, **½ tbsp chili garlic sauce** and **¼ cup water** (dbl for 4 ppl) to the pan with **peppers**. (NOTE: Reference Heat Guide.) Stir together and bring up to a boil. Simmer, stirring occasionally, until **sauce** is slightly thickened, 7-8 min. Stir in **half the parsley** and **spinach**. Stir until **spinach** wilts, 1 min. Season with **salt** and **pepper**.



Finish and serve

Sprinkle over **remaining parsley**. Serve with **toasted roll slices** on the side to dip into the **shakshuka**.

Dinner Solved!