



EGGS-IN-A-HOLE SKILLET

with Chickpeas and Swiss Chard



HELLO

SWISS CHARD

The leafy green is a stellar source of iron, magnesium, and vitamins A, C, and K

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 590



Yellow Onion



Swiss Chard



Coriander



Diced Tomatoes



Eggs
(Contains: Eggs)



Garlic



Curry Powder



Chickpeas



Demi-Baguette
(Contains: Wheat)



Cilantro

START STRONG

If your pan does not have a lid, carefully cover it with aluminum foil while the Swiss chard and eggs cook.

BUST OUT

- Large pan
- Baking sheet
- Olive oil (1 TBSP | 5 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|------------------|---------------------|
| • Yellow Onion | 1 1 |
| • Garlic | 2 Cloves 2 Cloves |
| • Swiss Chard | 8 oz 16 oz |
| • Curry Powder | 1 tsp 2 tsp |
| • Coriander | ½ tsp 1 tsp |
| • Chickpeas | 1 Box 2 Boxes |
| • Diced Tomatoes | 1 Can 2 Can |
| • Demi-Baguette | 1 2 |
| • Eggs | 2 4 |
| • Cilantro | ¼ oz ¼ oz |

Share your #HelloFreshPics with us!
(800) 733-2414 HelloFresh.com
hello@hellofresh.com



1 PREP Wash and dry all produce. Preheat oven to 400 degrees. Halve, peel, and finely dice **onion**. Mince or grate **garlic**. Trim **Swiss chard stems** then separate stems from leaves. Finely chop stems. Roughly chop leaves.



4 TOAST BREAD Meanwhile, slice **baguette** into ½-inch slices on a diagonal. Place on a lightly oiled baking sheet. Season with **salt** and **pepper**. Toast in oven until golden brown, 4-6 minutes.



2 COOK AROMATICS Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **onion, curry powder**, and ½ **tsp coriander** (we sent more). Cook until onion is softened, 3-4 minutes. Add the **garlic** and season with **salt** and **pepper**. Cook until garlic is fragrant, about 1 minute longer.



5 COOK EGGS Remove cover from pan. Using a spoon, create two wells in **Swiss chard mixture**. Crack **eggs** into wells and cover. Cook until eggs reach desired doneness, 3-4 minutes. **TIP:** If you're in a hurry, swirl egg into the veggies to speed up cooking.



3 COOK CHICKPEAS AND VEGGIES

Add **chickpeas** and toss to combine. Stir in **tomatoes** and bring to a boil. Lower heat and reduce to a simmer. Stir in **Swiss chard** and cover. Cook until stems are tender and leaves are wilted, 5-7 minutes.



6 FINISH Once **eggs** are cooked, remove cover. Season with **salt** and **pepper**. Tear **cilantro** into pieces and sprinkle over **egg mixture**. Divide between plates and serve with **baguette slices** for dipping.

EGG-CELLENT!

This dish is proof that eggs are amazing well beyond breakfast.