

### **READY TO COOK**

## Green Shakshuka

with White Beans, Cilantro Sauce & Pita

### 2 < OR > 4 SERVINGS



2 | 4 Pasture-Raised Eggs



4 Pocketless Pitas



2 15.5-oz can Cannellini Beans



3 | 6 oz Baby Spinach



8 oz Grape Tomatoes



1/4 1/2 cup Cream



1½ 3 oz Feta Cheese



¹/₃ | ²/₃ cup Tomatillo-Poblano Sauce



1/4 | 1/2 cup Cilantro Sauce



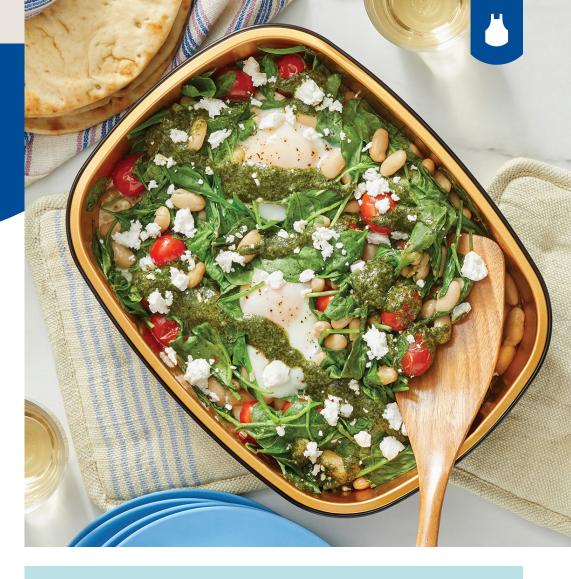
2 Single-Use Aluminum Tray



CUSTOMIZED OPTION:



3 | 6 oz Diced Pancetta



# Cooking for 4 servings?

Cooking instructions are written for 2 servings. If you're cooking for 4, use larger pots and pans, work in batches when necessary, and double any measurements that are highlighted.

## **Getting Started**

**COOKING TOOLS** 

Aluminum Tray(s)

#### FROM YOUR PANTRY

Olive Oil Salt Pepper

### Chef's Note

FEATURED INGREDIENT

Our zesty tomatillo-poblano sauce—featuring tomatillos, jalapeño peppers, garlic, and more—is bright and citrusy with just a little bit of heat.



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Ingredients may be replaced and quantities may vary.

The tray provided should only be used for cooking. It is not suitable for storing ingredients prior to cooking or the finished recipe after baking. Oxidation may occur. When you're finished, rinse and recycle the tray.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: blog.blueapron.com/foodsafety

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#### 1. Prepare the ingredients & make the base

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Drain and rinse the **beans**.
- ☐ In the tray(s), combine the spinach, drained beans, tomatillo sauce, cream (shaking the packet before opening), and tomatoes.



Season with salt and pepper; stir to thoroughly combine.

#### Look for customized instructions before the next step!

#### 2. Add the eggs & bake the tray

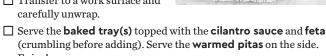
- ☐ Tightly cover the tray(s) with foil and bake 20 minutes. Leaving the oven on, remove from the oven.
- ☐ Carefully remove and discard the foil. Stir to combine.
- ☐ Using a spoon, create 2 shallow wells in the tray (or in each tray for 4 servings) of partially cooked base.



- ☐ Carefully crack an **egg** into each well; season with salt and pepper.
- ☐ Return to the oven and bake, uncovered, 5 to 7 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness.
- ☐ Remove from the oven.

#### 3. Warm the pitas & serve your dish

- ☐ Meanwhile, place the **pitas** on a piece of foil. Drizzle each with olive oil; season with salt and pepper. Stack the pitas and wrap them in the foil.
- ☐ Place directly onto an oven rack; warm 3 to 5 minutes, or until heated through.
- ☐ Transfer to a work surface and



### **≒** Customized Steps

#### **PANCETTA**

- ☐ Add the **pancetta**. Stir to combine.
- ☐ Tightly cover the tray(s) with foil and bake 20 minutes, or until the pancetta is cooked through. Leaving the oven on, remove from the oven.
- $\square$  Carefully remove and discard the foil. Stir to combine.
- ☐ Using a spoon, create 2 shallow wells in the tray (or in each tray for 4 servings) of **partially cooked base**.
- ☐ Carefully crack an **egg** into each well; season with salt and pepper.
- ☐ Return to the oven and bake, uncovered, 5 to 7 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness.
- ☐ Remove from the oven.



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