

Q Recipe card

NAME OF DISH: FESTIVE SHAKSHUKA

SERVES: 4

PREP TIME: 10 MINS

COOK TIME: 30 MINS



INGREDIENTS

ONRE Red Onion, roughly chopped
GPEPP Green Pepper
411029 Extra Virgin Olive Oil
SQU Butternut Squash
GARL Loose Garlic, crushed
402557 Harissa Paste
422043 Chefs Selections Ground Cumin
422189 Smoked Paprika
163011 Chefs Selections Chopped Tomatoes
372021 Knorr Gluten Free Vegetable Bouillon
ZZKALE Kale, stems removed
017001 Eggs Medium Tray (360's)
ZCOR Coriander, to garnish (Optional)

DIRECTIONS

Step 1. Heat the oil in a large deep-sided frying pan that has a lid. Fry the red onion and butternut squash over high heat for 4-5 mins, until beginning to brown

Step 2. Reduce the heat and add the green pepper, garlic, harissa, cumin and smoked paprika. Cook for 2-3 mins until fragrant. Season well with salt and black pepper. Pour in the chopped tomatoes and crumble over the stock cube. Stir and bring to a gentle simmer. Cover and cook for 5-8 mins, or until the squash is almost tender

Step 3. Stir through the kale and cook for another 2 mins until wilted. Make wells in the mixture and crack an egg into each one. Cover and cook for 10-12 mins until the whites have set on the top. Remove from the heat and sprinkle with the chopped herbs. Serve immediately with toast to dip