

# White Bean Shakshuka with Chimichurri Sauce



*This traditional Middle Eastern dish is now a trendy brunch favorite. The spicy tomato mixture can be served with or without eggs and with a variety of vegetables or beans.*

YIELD	PREP TIME	TOTAL TIME
8 SERVINGS	10 MIN	40 MIN

## INGREDIENTS

1 Tbsp	Olive Oil	1 (15oz) can	White Beans, no salt added, drained & rinsed
1 medium	Yellow Onion, diced	8 large	Eggs
1 each	Red Bell Pepper, diced	2 ounces	Feta Cheese, crumbled
4 cloves	Garlic, minced	1/4 cup	Parsley or Cilantro, chopped
1 (28oz) can	Crushed Tomatoes, no salt added	1/6 slices	Whole Wheat Baguette or bread
1 1/2 tsp	Smoked Paprika	4 cloves	Garlic, cut in half
1 tsp	Cumin, ground	1/4 cup	Chimichurri Sauce (see separate recipe)
1 tsp	Coriander, ground		
1/8 tsp	Red Pepper Flakes		
1/4 tsp	Salt, Kosher or Sea		
To taste	Black Pepper, ground		

## DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. Select a large and deep sauté pan with a lid; set the lid aside for later. Heat oil in the pan over medium-high heat.
3. When the oil is hot, add the onion and bell pepper to the pan. Cook, stirring occasionally, until the vegetables are soft and browned, 7-10 minutes.
4. Add minced garlic, tomatoes, smoked paprika, cumin, coriander, red pepper flakes, salt, and pepper and bring to a simmer. Drain and rinse the white beans, add to the skillet, and stir to combine. Let the sauce simmer, stirring occasionally, for 5-7 minutes, or until the sauce has slightly thickened.
5. While the sauce is simmering, prepare the garnishes - crumble the feta, chop the herbs.
6. Toast the bread until lightly browned either in a toaster, under a broiler, or on a grill. When the toast is done, rub both sides with the garlic halves to make a quick and easy garlic bread for dipping.
7. Make 8 wells in the sauce with the back of a spoon. Crack an egg into each well. Cover the pan with the lid and cook 2-3 minutes for runny egg yolks or until eggs are set to taste.

8. When eggs are cooked to desired doneness, top with feta, fresh herbs, and drizzle with the chimichurri sauce. Serve one egg with about 2/3 cup of the shakshuka and two baguette slices per serving.

<b>Nutrition Facts</b>	
8 servings per container	
<b>Serving 1 egg, 2/3 cup tomato mixture, and</b>	
<b>Size 2 slices bread (274 g)</b>	
<b>Amount per serving</b>	
<b>Calories</b>	<b>270</b>
<b>% Daily Value *</b>	
<b>Total Fat 12g</b>	<b>16%</b>
Saturated Fat 3.5g	<b>17%</b>
<i>Trans Fat</i> 0g	
<b>Cholesterol 190mg</b>	<b>64%</b>
<b>Sodium 360mg</b>	<b>16%</b>
<b>Total Carbohydrate 28g</b>	<b>10%</b>
Dietary Fiber 7g	<b>23%</b>
Total Sugars 6g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein 14g</b>	<b>29%</b>
Vitamin D 1mcg	5%
Calcium 90mg	7%
Iron 9mg	49%
Potassium 500mg	10%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Recipe adapted from *Health meets Food*, White Bean Shakshuka (6/6/19)

