



DINNER TWIST  
LOCAL. HEALTHY. DELIVERED




### Product Spotlight: Silverbeet


Silverbeet (also known as chard or Swiss chard) can be enjoyed raw in salads or sandwiches, or cooked in stir-fries, pasta sauce, stews, omelettes, or simply sautéed with a little oil or butter!



## 4 Bacon Shakshuka with Crispy Flatbreads

Shakshuka is a classic North African and Middle Eastern dish, comprised of eggs cooked in a rich tomato sauce. This one features added bacon, mint yoghurt, and crispy flatbreads on the side.

 30 minutes

 2 servings

 Pork

21 May 2021

## Bulk it up!

*If you're feeling extra hungry, you can bulk up the meal by adding carrot, zucchini, pumpkin, or cherry tomatoes in step 2.*



## FROM YOUR BOX

BACON	100g
SHALLOT	1
GARLIC CLOVE	1
TOMATO PASSATA	2/3 jar *
SILVERBEET	1/2 bunch *
RED CAPSICUM	1/2 *
MINT	1 bunch
GREEK YOGHURT	200ml
FREE-RANGE EGGS	4
LEBANESE FLATBREADS	5-pack

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, ground cumin, smoked paprika, dried tarragon, honey

## KEY UTENSILS

large frypan, oven racks

## NOTES

You can use all 6 eggs if you're extra hungry or want to make enough for tomorrow's lunch!

Season the flatbreads to your liking. Instead of cumin, you can use sumac, Italian herbs, garlic salt, paprika, chilli flakes or even fennel seeds.

**No pork option** – bacon is replaced with sliced turkey.

**No gluten option** – flatbreads are replaced with GF wraps. Reduce cooking time if needed.



### 1. FRY THE BACON

Set oven to 220°C.

Heat a large frypan with **oil**. Slice and add bacon, cook for 2–3 minutes. Dice and add shallot with crushed garlic, **1 tsp cumin**, **2 tsp paprika** and **1 tsp tarragon**. Cook for 2 minutes.



### 2. ADD PASSATA & VEGGIES

Pour in passata, then add sliced silverbeet and diced capsicum. Cover and simmer for 8–10 minutes.



### 3. MAKE THE MINT DOLLOP

Chop mint leaves to yield 2 tbsp (reserve any remaining for garnish) and mix with yoghurt with **1 tbsp olive oil**, **1/2 tsp honey**, **salt and pepper**.



### 4. CRACK IN THE EGGS

Make 4 indents in tomato mixture (see notes), then crack an egg into each indent. Cover and cook for 5–6 minutes or until eggs are cooked to your liking.



### 5. CRISP THE FLATBREADS

Rub breads (to taste) with **oil** and sprinkle with **cumin** (optional, see notes). Spread out on the oven racks and bake for 3–5 minutes or until crispy. Break into large pieces.



### 6. FINISH AND PLATE

Serve shakshuka and crispy flatbreads at the table with mint yoghurt. Garnish with any remaining mint.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

