



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

 4 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	200g
RED ONION	1
GARLIC CLOVES	2
TOMATO PASSATA	2/3 jar *
SILVERBEET	1/2 bunch *
YELLOW CAPSICUM	1
MINT	1 bunch
GREEK YOGHURT	200ml
FREE-RANGE EGGS	6-pack
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

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 onion with crushed garlic, **2 tsp cumin**, **3 tsp paprika** and **3 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 6 indents in tomato mixture, 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 the breads 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**

