



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Dukkah


Dukkah is a traditional Egyptian condiment consisting of a mixture of herbs, nuts, and spices.



1 Shakshuka with Dukkah

Moroccan baked eggs with diced ham, finished with creamy feta cheese and dukkah. Enjoy this dish with a toasted focaccia roll to mop it all up!

 20 minutes

 2-3 servings




 Pork

5 November 2021

Bulk it up!

This dish is great for using up any extra veggies in the fridge! Grate in a zucchini or carrot, add mushrooms or baby spinach.

FROM YOUR BOX

SPRING ONIONS	3 *
YELLOW CAPSICUM	1
CHERRY TOMATOES	1/2 bag (100g) *
MOROCCAN SPICE MIX	1 sachet
DICED HAM 	1 packet (200g)
TOMATO SUGO	1 jar
FOCACCIA ROLL	1
FREE RANGE EGGS	6-pack
DUKKAH	1 packet
FETA CHEESE	1/2 packet (100g) *
 RED LENTILS	100g
 CAPSICUM STRIPS	1 tub (100g)

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS


large frypan with lid

NOTES

You can also slice and toast the focaccia roll in a sandwich press if you have one.

No pork option – diced ham is replaced with cooked chicken breast.

No gluten option – focaccia roll is replaced with gluten-free flatbread.

 **VEG OPTION** – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.



1. SAUTÉ THE VEGETABLES

Set oven to 200°C (see notes). Heat a large frypan over medium-high heat with **oil**. Slice spring onions (reserve green tops) and capsicum. Halve tomatoes. Add to pan as you go along with spice mix. Cook for 5 minutes until softened.




4. COOK THE EGGS

Make 6 indents in tomato mixture, crack an egg into each indent. Cover, cook for further 5–6 minutes, or until eggs are cooked to your liking.



2. ADD HAM AND SIMMER


Stir in diced ham, tomato sugo and **1/2 cup water**. Cover and simmer for 5 minutes. Season with **salt and pepper**.

 **VEG OPTION** – Stir in red lentils, tomato sugo and 1 cup water. Cover and simmer for 10 minutes. Season with salt and pepper.



5. FINISH AND SERVE

Garnish the shakshuka with dukkah, crumbled feta and spring onion tops. Slice focaccia roll and serve.

 **VEG OPTION** – Garnish the shakshuka with drained capsicum strips, dukkah, crumbled feta and spring onion tops. Slice focaccia roll and serve.



3. TOAST THE ROLL

Place focaccia roll in oven to toast for 5 minutes.

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

