



TOMATO SHAKSHUKA WITH FETA

with Creamy Garlic Sauce, Pickled Onion & Buttery Pita

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Red Onion



1 | 2

Bell Pepper*



¼ oz | ¼ oz

Parsley



5 tsp | 10 tsp

Red Wine
Vinegar



1 tsp | 2 tsp

Chili Powder



1 tsp | 2 tsp

Garlic Powder



13.76 oz | 27.52 oz

Crushed Tomatoes



2 | 4

Veggie Stock
Concentrates



2 TBSP | 4 TBSP

Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP

Sour Cream
Contains: Milk



4 | 8

Eggs
Contains: Eggs



2 | 4

Whole Wheat
Pitas
Contains: Sesame,
Wheat



½ Cup | 1 Cup

Feta Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

HELLO

FETA CHEESE

This briny, crumbly cheese adds tang and creaminess that perfectly balances the tomatoes and bell pepper in this super-flavorful dish.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 750



HELLO FRESH

BREAD ALERT

Warm, buttery toasted pita is the ideal vehicle for scooping up every drop of luscious tomato sauce.

BUST OUT

- 2 Small bowls
- Medium pan

- Kosher salt
- Black pepper
- Sugar (**1¼ tsp** | **2½ tsp**)
- Cooking oil (**1 tsp** | **1 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk



1 PREP

- Bring **1 TBSP butter** (**2 TBSP for 4 servings**) to room temperature. **Wash and dry produce.**
- Halve, peel, and thinly slice **half the onion**; finely dice remaining onion. Core, deseed, and dice **bell pepper** into ½-inch pieces. Roughly chop **parsley**.



2 PICKLE ONION

- In a small microwave-safe bowl, combine **sliced onion**, **vinegar**, **1 tsp sugar** (**2 tsp for 4 servings**), **salt**, and **pepper**. Microwave for 30 seconds; set aside to pickle.



3 START TOMATO SAUCE

- Heat a **drizzle of oil** in a medium pan (**large pan for 4 servings**) over medium-high heat. Add **diced onion**, **bell pepper**, **salt**, and **pepper**. Cook, stirring, until slightly softened, 3-5 minutes.
- Stir in **chili powder** and **half the garlic powder** (**you'll use the rest in Step 5**); cook, stirring, until fragrant, 30 seconds.



4 FINISH TOMATO SAUCE

- Stir in **crushed tomatoes**, **stock concentrates**, and **¼ tsp sugar** (**½ tsp for 4 servings**); cook, stirring, until reduced and jammy, 1-2 minutes.
- Stir **½ cup water** (**½ cup for 4**) into same pan; bring to a simmer and cook, stirring occasionally, until mixture has thickened and veggies have softened, 3-5 minutes. (**TIP: Add another splash of water if veggies need more time to soften.**) Taste and season with **salt** and **pepper**.



5 MAKE GARLIC SAUCE

- Meanwhile, in a second small bowl, combine **mayonnaise**, **sour cream**, and **remaining garlic powder**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



6 COOK EGGS & TOAST PITAS

- Reduce heat under pan with **tomato sauce** to medium. Using the back of a ladle or spoon, make four wells (**eight wells for 4 servings**) in tomato sauce. Carefully crack an **egg*** into each well. Cover pan and cook until egg whites are set and yolks are cooked to preference. Lightly season with **salt** and **pepper**.
- While eggs cook, toast **pitas**, then spread with **softened butter**. Quarter pitas.



7 FINISH & SERVE

- Sprinkle **shakshuka** with **feta** and top with **pickled onion** (**draining first**). Drizzle with **garlic sauce** and garnish with **parsley**.
- Serve family style directly from pan, with **pita wedges** on the side.

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*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.