



Chorizo, Mushroom & Crumbly Cheese Shakshuka

with Sourdough & Rocket

Grab your Meal Kit
with this symbol



Brown Onion



Button Mushrooms



Garlic



Mild Chorizo



Berbere
Seasoning



Chopped
Tomatoes



Chargrilled Capsicum
Relish



Sourdough Loaf



Rocket Leaves



Greek Salad
Cheese/Feta Cheese

Hands-on: 20 mins
Ready in: 25 mins

Take a bite of Middle Eastern decadence with our chorizo shakshuka and crunchy sourdough. Enjoy the taste of our creamy crumbly cheese combined with chorizo and mushrooms mixed into a rich tomato sauce. With everything cooked in one pan, all you need to do is add your eggs and enjoy!

Pantry items

Olive Oil, Brown Sugar, Eggs,
White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan with a lid (or foil)

Ingredients

	2 People	refer to method
olive oil*		
brown onion	1	
button mushrooms	1 packet	
garlic	2 cloves	
mild chorizo	1 packet	
Berbere seasoning	1 sachet	
chopped tomatoes	1 tin	
chargrilled capsicum relish	1 packet (50g)	
brown sugar*	1 tsp	
water*	1/4 cup	
eggs*	2	
sourdough loaf	1	
rocket leaves	1 bag (30g)	
white wine vinegar*	drizzle	
Greek salad cheese/feta cheese	1 packet (50g)	

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3258kJ (779Cal)	464kJ (111Cal)
Protein (g)	43.7g	6.2g
Fat, total (g)	40.2g	5.7g
- saturated (g)	15.3g	2.2g
Carbohydrate (g)	58.4g	8.3g
- sugars (g)	12.3g	1.8g
Sodium (mg)	2715mg	387mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Thinly slice the **brown onion** and **button mushrooms**. Finely chop the **garlic**. Cut the **mild chorizo** into half-moons.



Cook the chorizo

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **chorizo**, tossing, until golden, **4-5 minutes**. Transfer to a plate.



Cook the shakshuka

Return the frying pan to a medium-high heat. Add a drizzle of **olive oil**, if needed. Cook the **onion** and **mushrooms** until softened, **4-5 minutes**. Add the **Berbere seasoning** and **garlic** and cook until fragrant, **1 minute**. Add the **chopped tomatoes**, **chargrilled capsicum relish**, **brown sugar** and the **water**. Reduce heat and simmer until thickened, **3-4 minutes**. Return the cooked **chorizo** to the pan. Season with **salt** and **pepper**.



Finish the shakshuka

Using a spoon, make two small wells in the **sauce**. Crack one **egg** into each well. Cover the pan with a lid or foil and cook until the egg whites have set, **3-5 minutes**. Remove from the heat.

TIP: To avoid getting shells in your sauce, crack each egg into a mug or small bowl individually, then gently pour into the wells.



Toast the bread

While the sauce is cooking, thickly slice the **sourdough loaf**. Toast or grill to your liking. Drizzle with **olive oil**. In a medium bowl, combine the **rocket leaves** with a drizzle of **white wine vinegar** and **olive oil**. Season to taste.



Serve up

Divide the shakshuka and sourdough between plates. Crumble with the **cheese** and top with the **rocket salad** to serve.

Enjoy!