



DINNERLY



Green Pesto & Bean Shakshuka with Ricotta and Toasted Pita

 20-30min  4 Servings

We present—Shakshuka 2.0: Welcome to the Mediterranean. We took a dish that's typically full of North African flavors and brought it on a vacay to the Med. Green basil pesto, tender beans, and creamy ricotta intermingle with perfectly runny eggs. Watch out! The eggs will continue to cook even after they're out of the oven, so if it's a runny yolk that you're after, watch them closely! We've got...

WHAT WE SEND

- garlic
- baby spinach
- cans cannellini beans
- yellow onion

WHAT YOU NEED

- 4 large eggs
- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- fine-mesh sieve
- large skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 593.0kcal, Fat 31.3g, Proteins 26.4g, Carbs 60.3g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Trim ends from **onion**, then halve, peel, and thinly slice. Peel and finely chop **3 large garlic cloves**. Drain and rinse **beans**.



2. Sauté onion

Heat **2 tablespoons oil** in a large ovenproof skillet over medium-high. Add **onion** and $\frac{1}{2}$ **teaspoon salt** and cook, stirring, until onion is softened and browned in spots, 5–7 minutes. Stir in **garlic** and cook until fragrant, about 30 seconds.



3. Add beans

To the skillet, stir in **beans**, **half of the pesto**, and $1\frac{1}{2}$ **cups water**. Bring to a simmer and cook, coarsely mashing the **beans**, until thickened, 2–3 minutes. Add **spinach** to skillet, cover, and cook until spinach is wilted, about 2 minutes; season with $\frac{1}{2}$ **teaspoon salt** and **a few grinds pepper** and stir. Remove skillet from heat.



4. Toast pita

Brush **pita** lightly with **oil**. Place pita directly on top rack and cook until toasted, turning once, about 1 minute per side (watch closely). Transfer to a cutting board, season with **salt**, and cut into **wedges**. Season **ricotta** with $\frac{1}{4}$ **teaspoon salt** and **a few grinds pepper**.



5. Finish & serve

Using a spoon, make 4 small spaces in the **bean mixture** and crack **1 egg** into each; season **eggs** with **salt** and **pepper**. Transfer skillet to top rack and broil until whites are just set and yolks are still runny, 1–3 minutes (watch closely). Top with dollops of **ricotta**, **remaining pesto**, and **a drizzle of olive oil**. Serve **pita** alongside for dipping. Enjoy!



6. Take it over the top

This dish is brunch for dinner, and everyone knows that at fancy brunch, you get a nice refreshing side salad with your eggs. So, dress some greens with a simple vinaigrette for a crisp counterpoint.