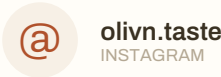


BREAKFAST · BRUNCH · VEGETARIAN · EGGS · SKILLET

Green Shakshuka with Spinach and Feta



Soft-set eggs in a vibrant green sauce of spinach, leeks, peas and herbs, finished with feta and flatbread.

PREP 20 min	COOK 30 min	SERVES 4	LEVEL Medium
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Ingredients

17 ITEMS

Leeks	2 medium	Extra-virgin olive oil	3 tbsp
Garlic cloves	3 clove	Ground cumin	1 tsp
Fennel Seeds	0.5 tsp	Baby spinach	400 g
Frozen peas	150 g	Double cream	80 ml
Fresh parsley leaves	15 g	Fresh dill	15 g
Lemon	0.5 lemon	Eggs	4 large
Feta	100 g	Chilli flakes	0.25 tsp
Fine sea salt	0.75 tsp	Black pepper	0.5 tsp
Toasted flatbread	-		

Method

6 STEPS

- 1 Warm the olive oil in a 26 cm lidded skillet over medium heat. Add the leeks and half the salt, then cook for about 10 minutes, stirring often, until soft and sweet but not browned.
- 2 Add the garlic, cumin and fennel seeds, and cook for 1 minute. Add the spinach by handfuls, letting each addition wilt before adding the next.
- 3 Stir in the peas and cream. Simmer for 3 minutes, then add the parsley, half the dill, lemon zest, 1 tablespoon lemon juice and black pepper.

- 4 Transfer half of the green mixture to a blender and blend until smooth. Return it to the skillet and stir until the sauce is thick enough to hold shallow wells.
- 5 Make four wells in the sauce and crack an egg into each one. Cover and cook over low heat for 6 to 8 minutes, until the whites are set but the yolks are still soft.
- 6 Scatter over the feta, chilli flakes and the remaining dill. Drizzle with a little olive oil and serve immediately with toasted flatbread.