



CLARE GRAY

DIETITIAN · CHEF · FOOD STYLIST

**Green shakshuka with
cannellini beans and
herby yoghurt**



Green shakshuka with cannellini beans and herby yoghurt

INGREDIENTS

Serves 4

2 tbsp of olive oil
1 tsp of cumin seeds
2 shallots (approximately 50g)
1 leek, halved lengthways and finely sliced
1 green chilli, finely sliced
2 garlic cloves, crushed
2 tsp of green harissa
500g of British-grown tomatillo, husk removed and quartered (can use green winter tomatoes as an alternative)
400g of purple sprouting broccoli or tender stem, roughly chopped or pulsed in the food processor
400g of rainbow chard, leaves removed from the stems, stems thinly sliced and reserved for garnish
700g of jarred cannellini drained and rinsed
Juice and zest of 1 lemon
4 medium eggs
20g of dill
20g of coriander leaves
200g Greek yoghurt

METHOD

1. Place 2 tablespoons of oil in a large sauté pan, with a lid and place over medium heat.
2. Add the cumin, shallot, leeks, green chili, 1 clove of garlic, and harissa, and cook for 3- 5 minutes until softened. Add in the tomatillo and cook for a further 10 minutes until they have softened and started to release their juices.
3. Add in the purple-sprouting broccoli, and stir well. Cook for a further few minutes before adding the chard in batches. Add in the drained cannellini beans. Add in the juice and zest of the lemon and season with salt and pepper.
4. Use a spoon to create 4 wells in the green shakshuka mixture. Crack an egg into each well and put the lid on the pan and cook for a further 5 minutes, until the eggs are cooked but the yolk is running.
5. Whilst the eggs are cooking add the remaining clove of garlic, along with half the dill and coriander to a blender and blitz
6. Remove the pan from the heat and garnish with the remaining fresh herbs, the finely sliced chard stems. Spoon out the shakshuka, being careful not to break the egg. Serve with herby yoghurt.