

# GREEN SHAKSHUKA

## INGREDIENT LIST

1/3 cup olive oil

1 large onion, diced small

1 LB stemmed greens

1/4 - 1/2 cup veg stock

1 cup chopped mixed fresh herbs  
such as parsley, cilantro, basil

2 tsp za'atar

1 jalapeno, chopped

2 tsp salt and pepper

1/8 tsp nutmeg

1/2 cup Half & Half or cream

8 large eggs

## DIRECTIONS

1. Heat olive oil in an oven safe skillet over medium heat.
2. Add onion and cook till golden.
3. Add jalapeno and garlic cook till fragrant.
3. Raise heat to medium-high & add greens in batches. Wilt greens.
4. Add veggie broth, za'atar, nutmeg, salt, & pepper. Stir in well.
5. Cook for 8 minutes.
6. Stir in cream or Half & Half. Mix well.
7. Crack eggs into bowl & pour on top of Shakshuka.
8. Cover with foil - finish on burner or in oven at 400° until eggs are cooked to desired consistency. Enjoy!