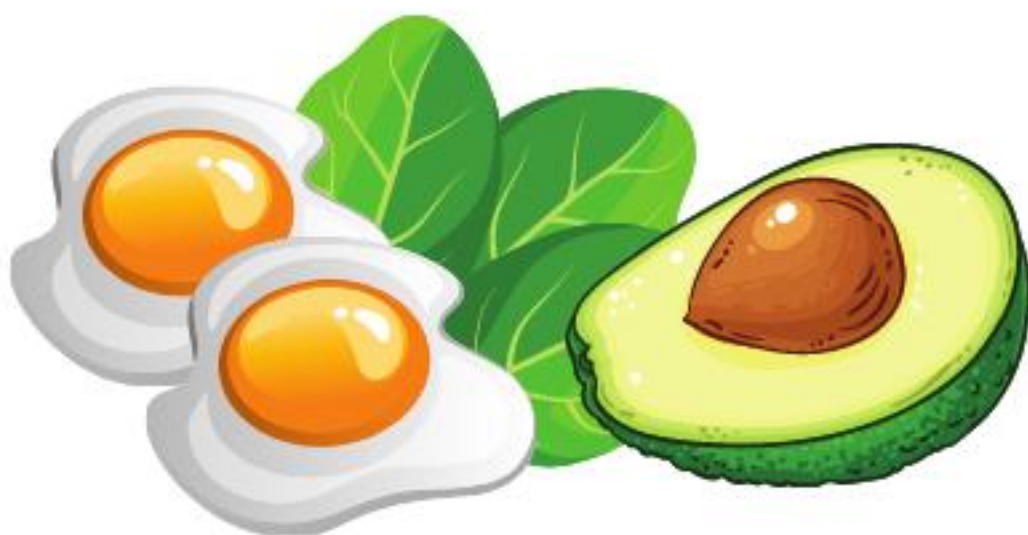




Green Shakshuka



Prep Time: 10 minutes Cook Time: 30 minutes Serves: 5

SHAKSHUKA INGREDIENTS

- 2 tbsps olive oil
- 1/2 medium onion, chopped
- 4 garlic cloves, minced
- 1 zucchini, grated
- 1 teaspoon cumin
- 1/2 teaspoon salt
- 1/4 teaspoon ground pepper
- 2 cups spinach, chiffonaded
- 5 large eggs
- 1/4 cup cilantro
- 1 large avocado, for garnish

DIRECTIONS

- Heat olive oil in a sauté pan on medium heat.
- Add the onion and cook for 2-3 minutes, or until the onion becomes translucent.
- Add the zucchini and spices and stir for another minute. Add the baby spinach and stir until it just starts to wilt, then turn the heat to low.
- Flatten the mixture with a spatula and create 5 small wells, then crack the eggs into each well. Cook until the eggs are done to your liking. You can also add a lid to steam and cook the eggs faster.
- Sprinkle the fresh cilantro on top and garnish with sliced avocado.