

Mexican Shakshuka

We're putting a Mexican spin on the North African "shakshuka", eggs baked in a spiced tomato sauce. We're making our version with tomatillos, Mexican peppers, and black beans, then swapping in cheesy quesadillas for the traditional pita.

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| 25 <i>Minutes to the Table</i> |
| 25 <i>Minutes Hands On</i> |
| 1 Whisk <i>Super Easy</i> |

Getting Organized

EQUIPMENT

2 Large Skillets (one with a cover)

FROM YOUR PANTRY

Olive Oil
Salt & Pepper
Eggs (2 per serving)

6 MEEZ CONTAINERS

Bell Peppers
Seasoned Black Beans
Creamy Tomatillo Sauce
Tortillas
Cheese & Green Onion
Salsa Rojo

Good to Know

Health snapshot per serving – 775 Calories, 36g Protein, 46g Fat, 59g carbs, 21 Freestyle Points.

Lightened Up Health snapshot per serving – 615 Calories, 39g Fat, 43g carbs, 18 Freestyle Points with half the eggs and half the tortillas.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Bell Peppers, Poblano Peppers, Tomatillos, Tomatoes, Jicama, Black Beans, Gouda, Monterey Jack, Cream Cheese, Green Onion, Red Onion, Enchilada Sauce, Flour Tortilla, Cilantro, Lime, Garlic, Cumin, Coriander, Sugar.

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1. Create the Shakshuka Sauce

Heat 2 Tbsp olive oil in a large skillet over medium-high heat. Add the **Bell Peppers** and cook until they start to char, about 3 to 4 minutes.

Add the **Seasoned Black Beans, Creamy Tomatillo Sauce** (the lighter greenish sauce) and ¼ cup water, then bring the mixture to a boil.

2. Cook the Eggs

Reduce the heat to medium. Create 4 evenly spaced “holes” in the sauce for the eggs to cook in. Crack one egg into each of the “holes” and sprinkle salt and pepper over each egg.

Cover (use a baking sheet if you don't have a lid) and simmer until the eggs set, about 5 minutes. Remove from the heat and remove the cover. Set aside to cool for at least 5 minutes.

3. Make the Mini Quesadillas

While the Shakshuka is cooling, heat 1 Tbsp olive oil in a second skillet over medium heat. When the oil is hot, arrange 2 tortillas side-by-side, and spread with the **Cheese & Green Onions** in a single layer, edge-to-edge, then top with the remaining tortillas. Cook until the bottom starts to brown, about 3 minutes. Flip and cook the other side until it starts to brown and cheese is melted, an additional 3 minutes.

4. Put It All Together

Spoon the Shakshuka into serving bowls and top with **Salsa Rojo** (the darker red sauce). Use the quesadilla for dipping and to soak up all the sauce. Enjoy!

Simmer for only a couple minutes if you prefer your eggs runny or longer a more solid yolk. Remember that the eggs will continue to cook after removing from the heat.

Instructions for two servings.

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