



Kale Shakshuka

INGREDIENTS

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| 2 tablespoons olive oil | 6 cloves garlic, minced |
| 1 ½ teaspoons sweet paprika | 1 lb kale, stemmed and coarsely chopped |
| Kosher salt | ½ cup chicken or vegetable stock |
| 4 ounces feta cheese, crumbled (optional) | Freshly ground black pepper |
| Pinch of red pepper flakes | Juice of ½ lemon |
| 6 large eggs | Za'atar spice (if available) |
| Fresh flat-leaf parsley, chopped | |

DIRECTIONS

Preheat the oven to 350 degrees F. In a medium cast iron skillet, heat the oil over medium heat. Add the garlic and paprika and cook, stirring, for 30 seconds. Add the kale in 2 or 3 batches, allowing it to wilt slightly between batches so it all fits in the pot. Add a good pinch of salt and cook, stirring often, until the kale is softened, 7 to 9 minutes.

Stir in the stock and cook until slightly reduced, about 5 minutes more. Add the cheese now if desired, a few turns of black pepper, a pinch of red pepper flakes and the lemon juice. Taste and adjust the seasoning as desired.

Arrange the kale mixture into 6 small "piles" in the skillet, creating a well in the center of each. Crack an egg into each well. Bake, uncovered, until the whites are cooked but the yolks are still runny; check for doneness at 12 minutes. Sprinkle the za'atar, parsley, salt and pepper.