

A top-down view of a cast-iron skillet filled with sautéed spring greens, three sunny-side-up eggs, sliced red chili peppers, and fresh parsley. The skillet is placed on a wooden board, with a slice of bread and a basil leaf nearby.

SPRING GREENS SHAKSHUKA

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INGREDIENTS

12	asparagus tips
100g	peas
100g	double-podded broad beans
200g	spinach, shredded
splash	olive oil
knob	butter
6	baby leeks, sliced
2 cloves	garlic, sliced
2 tsp	cumin seeds
4-6	eggs
handful	dill, chopped
pinch	chilli flakes

PREPARATION METHOD

Bring a pan of salted water to a boil then add the asparagus and cook for 30 seconds. Add the peas and beans and cook for another 30 seconds, then add in the spinach and cook for 2 seconds more before tipping everything out into a colander to drain.

Heat 2 tbsp olive oil and a knob of butter in a large frying pan. Cook the leeks and garlic until soft, then add the cumin seeds.

Stir in the blanched veg and cook for 3-4 minutes. Season, then make holes for as many eggs as you want and crack an egg into each space.

Keep cooking gently on the hob until the eggs are done how you like them (cover with a lid if you want to speed things up).

Scatter over dill and chilli flakes and add another drizzle of olive oil before serving.



Serves: 2-3
Preparation: 20 mins
Cooking: 10 mins

