



Green Shakshuka

SERVES 4

Green shakshuka is a variation of the Middle Eastern poached egg dish traditionally made with tomatoes, onions, and spices. The word literally means “mixture,” and although I love the classic preparation with tomatoes, this modern twist using lots of leafy greens elevates the dish even further. One morning in Jerusalem I met friends for breakfast in a cafe near the Machane Yehuda Market, and we all ordered green shakshuka with toasted bread. From early childhood I have not had an affinity for most green veggies, and as an adult they’re still not my favorite. But my opinion of green vegetables forever changed that day, and I’ve been making this verdant version ever since. If I don’t have Swiss chard I use spinach or mustard greens, and sometimes I add shaved Brussels sprouts. Make this for breakfast or brunch and serve with crusty bread to scoop up all the yolky goodness.

INGREDIENTS

1 cup fresh cilantro leaves (packed)	1 stalk celery, finely chopped
1 cup fresh parsley leaves (packed)	1 yellow onion, finely chopped
1/2 cup fresh mint leaves	1 jalapeno, minced
2 garlic cloves, minced	Salt and pepper, to taste
Juice of two limes, divided into 2 bowl	4 eggs
1 teaspoon ground cumin	Garnishes:
1 teaspoon ground coriander	Feta cheese
1/2 cup olive oil, plus 3 tablespoons	Avocado slices
2 bunches Swiss chard, washed and dried	Chopped scallions

PROCESS:

Preheat oven to 375 degrees. In the bowl of a food processor, combine the cilantro, parsley, mint, garlic, the cumin, coriander, 1 teaspoon salt, and 2 tablespoons lime juice. Pulse a few times, and slowly add the 1/2 cup olive oil.



You may need to add more oil to make a loose sauce (not too thick). It should be coarsely processed, not puréed. Scrape into a bowl and set aside.

Cut the stems from the Swiss chard. Chop the stems and coarsely tear the leaves. In a heavy, ovenproof 10-inch skillet, heat the 3 tablespoons olive oil over medium-high heat. Add the chard stems, celery, and onion and cook until just soft, about 4 minutes. Add the chard leaves, reserved herb sauce, jalapeño, 1 teaspoon salt, water, and remaining 2 tablespoon juice and cook until the leaves are just wilted.