

## Green Shakshuka



### Makes:

6-8 servings

### Utensil:

6 Qt. Grand Gourmet with Cover (Limited Edition)  
Saladmaster Food Processor

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### Recipe:

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### Recipe Description:

Shakshuka a one pot tomato-based dish with eggs, poached in the sauce is popular in Middle East and Northern African cuisines. This green version uses shaved Brussel sprouts and a variety of dark leafy greens as the base.

1 medium  
onion, strung, use Cone #2  
1 leek  
thinly sliced  
1 ½ lbs  
Brussels sprouts, shaved, use Cone #4  
(680  
g)  
2 cloves  
garlic, shredded, use Cone #1  
1 tsp  
cumin, ground  
(6  
g)  
1 tsp  
natural salt  
(5  
g)

6 cups  
assorted baby greens, kale, arugula, spinach  
6 each  
eggs, large  
 $\frac{1}{2}$  cup  
walnuts, chopped  
(65  
g)  
1 tbsp  
aged balsamic vinegar  
(14  
g)

**Directions:**

1. Preheat Grand Gourmet on medium heat for 5 minutes or until water skitters and dissipates
2. Saute onion and leeks for 2-3 minutes. Add Brussels sprouts, garlic, cumin and salt saute for 2 minutes.
3. Add in baby greens a little at a time, tossing to combine with other ingredients until they are all incorporated.
4. Make 6 indents in vegetables with back of a spoon. Crack eggs, one at a time into a small bowl and gently pour one egg into each hole. Cover pan with lid and cook for about 5 minutes or until they are cooked to your desired doneness.
5. Sprinkle chopped walnuts over top and drizzle with balsamic vinegar.

**Tips:**

- Add in diced ham or bacon
- Substitute baby greens for your favorite greens, cleaned and chopped into bite sized pieces.
- Add in a little spice; minced 1-2 jalapeno pepper and saute with onions.
- Substitute aged balsamic vinegar for a drizzle of yogurt & chopped cilantro..
- Substitute aged balsamic vinegar for a hot sauce or sriracha.

**Calories:** 296

**Fat:** 18g

**Saturated Fat:** 5g

**Cholesterol:** 56mg

**Sodium:** 321mg

**Carbohydrate:** 13g

**Fiber:** 7g

**Sugar:** 8g

**Protein:** 22g

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