

# GREEN SHAKSHUKA

(Recipe courtesy of Handsome Brook Farm)

## INSTRUCTIONS

Mix tahini yogurt dip. Set aside

Preheat oven to 300°F. Melt 1 Tbs butter with oil in a large heavy skillet over medium heat. Add leek and scallion; reduce heat to low. Cook until soft, about 10 minutes. Add kale and lemon juice; season with salt. Increase heat to medium-high; cook, turning frequently, until wilted, 4–5 minutes.

Transfer mixture to 10" skillet, leaving any excess liquid behind. Make 4 deep indentations in center of greens. Carefully break 1 egg into each hollow, taking care to keep yolks intact. Bake until egg whites are set, 10–15 minutes.

Melt remaining 1 tablespoon butter in a small saucepan over medium-low heat. Add a pinch of salt and cook until butter starts to foam and browned bits form at bottom of pan, 1–2 minutes. Add oregano and cook for 30 seconds longer. Spoon yogurt over spinach and eggs. Drizzle with chili oil. Garnish with parsley and serve.

## INGREDIENTS

2/3 cup plain Greek-style yogurt  
Kosher salt  
2 Tbs unsalted butter, divided  
2 Tbs olive oil  
3 Tbs chopped leek (white and pale-green parts only)  
2 Tbs chopped scallion (white and pale-green parts only)  
10 cups lacinato kale (10 ounces)  
1 Tsp fresh lemon juice  
4 large eggs  
chili oil  
1 teaspoon chopped fresh oregano  
Chopped parsley for garnished

+ Tahini and yogurt dip (optional)



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# EGG STUFFED TOMATOES

(Recipe courtesy of Handsome Brook Farm)

## INSTRUCTIONS

Preheat oven to 400°F.

Cut the tomatoes in half. Cut a tiny sliver from the bottom of each half, so that the tomatoes can stand upright without wobbling. Carefully scoop the seeds and pulp out with a spoon. You can run a sharp knife around the pulp to loosen it if needed. Spray the hollowed tomatoes all over with olive oil.

Place them on a baking dish, cut side up. Sprinkle the tomatoes with salt, pepper, garlic powder and thyme. Break each egg into a small ramekin, then slide it into a tomato half. If your eggs are large, you'll need to discard some of the egg whites, to enable the eggs to fit inside the tomatoes.

Top the tomato halves with the Parmesan, 1 Tbs for each tomato half.

Bake the egg stuffed tomatoes until egg whites are set, about 20 minutes. Garnish with parsley and serve.

## INGREDIENTS

2 large, firm tomatoes  
Olive oil spray  
1/2 Tsp kosher salt  
1/2 Tsp black pepper  
1/2 Tsp garlic powder  
1/2 Tsp dried thyme  
6 small eggs  
1/4 cup grated Parmesan  
2 Tbs chopped parsley for garnish

+ Coffee (optional)  
+ Mashed potatoes to pad on bottom if needed



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