

Green Shakshuka Recipe



4.88 from 54 votes

You'll love this modern twist on classic shakshuka! Quick Green shakshuka with power greens like spinach, kale, and brussels sprouts, and perfectly steam-poached eggs nestled in! It takes one pan and 30 minutes to make! And you can serve this all-purpose vegetarian egg dish for breakfast, lunch, or dinner. Just add your favorite bread.

Prep Time	Cook Time
10 mins	30 mins

Course: Breakfast Cuisine: Mediterranean Servings: 4 people Author: [Suzy Karadsheh](#)

Ingredients

- 1/4 cup [extra virgin olive oil](#), more for later
- 8 ounces brussels sprouts, trimmed and thinly sliced
- Kosher salt
- 1/2 large red onion, finely chopped
- 3 garlic cloves, minced
- 1 large bunch kale (8 ounces), thick veins and stems removed, chopped
- 2 cups baby spinach (about 2.5 ounces),
- 1 tsp [Aleppo pepper](#) (or 1/2 tsp crushed red pepper flakes)
- 1 tsp [coriander](#)
- 3/4 tsp [cumin](#)
- Juice of 1/2 lemon
- 4 large eggs
- 1 green onion, trimmed and chopped, both white and green parts
- Handful fresh parsley for garnish
- Crumbled feta for garnish

Instructions

1. In a 10-inch pan or skillet with a lid, heat the extra virgin olive oil over medium-high heat until shimmering but not smoking. Add the sliced brussels sprouts and sprinkle with a dash of kosher salt. Cook for about 5 to 6 minutes, tossing occasionally until they soften and gain some color (I like a little bit of char).
2. Reduce the heat to medium. Add the onions and garlic, and cook, tossing regularly for 3 to 4 minutes until softened (don't let the garlic burn though, manage the heat as you need to).
3. Add the kale and toss for 5 minutes until it wilts a little (you may have to add it to the pan in stages). Add the spinach and toss to combine. Season with a pinch of kosher salt.
4. Add the spices and toss to combine. Add 1/2 cup of water. Turn the heat to medium-low. Cover and let cook for about 8 to 10 minutes until the kale has completely wilted. Stir in the lemon juice.
5. Using a spoon, make 4 wells. Crack an egg into each well and season each egg with a bit of salt. Cover the pan and cook for another 4 minutes or until the eggs have settled to your liking (I like a runny yoke).

6. Remove from the heat. Add another drizzle of extra virgin olive oil if you like. Garnish with the fresh green onions, parsley and some creamy feta. Serve immediately with your favorite bread or warm pita.

Notes

- **Variations:** you can use other greens such as collard greens or swiss chard here. You can also add small diced zucchini or little broccoli florets (I would blanch the broccoli first or thaw some frozen florets to use here). If you're really up for a fun North African adventure, you can stir a bit of [harissa paste](#) into the green mixture before adding the eggs (now this will kick the spice factor up a couple notches!) Or for a bit of an Egyptian twist, finish the dish with a sprinkle of nutty [Dukkah](#).
- **Make ahead & leftovers:** You can cook the green mixture one night in advance and refrigerate. When you're ready to serve, warm the green mixture up and add the eggs to cook according to the recipe. Leftover green shakshuka should be stored in the fridge in a tight-lid container for up to 2 nights.
- **Visit Our Shop** to browse quality Mediterranean ingredients including [extra virgin olive oils](#) and [spices](#) used in this recipe.

Nutrition

Calories: 229.6kcal | Carbohydrates: 9.8g | Protein: 9g | Fat: 18.2g | Saturated Fat: 3.3g | Cholesterol: 163.7mg | Sodium: 96.4mg | Potassium: 464mg | Fiber: 3g | Vitamin A: 3525.1IU | Vitamin C: 71.8mg | Calcium: 98.6mg | Iron: 2.6mg

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