

NEW MEXICO GREEN CHILE SHAKSHUKA

Yield: 4 servings

Ingredients	Amounts
Olive oil	¼ cup
Green onion, minced	1 cup
Garlic, minced	1 Tbsp.
Cumin, ground	1 Tbsp.
Red pepper flakes	½ tsp.
New Mexico green chile peppers, roasted, peeled, seeded, chopped	1 lb.
Spinach leaves, chopped	1 lb.
Cilantro, minced	½ cup
Salt	2 tsp.
Eggs, whole	4 ea.
 <i>Garnish</i>	
Feta cheese	½ cup
Chives, 1" pieces	¼ cup
Cilantro leaves	¼ cup
Extra virgin olive oil	¼ cup
Pita bread, cut into wedges	2 ea.

Method

1. Heat olive oil in a skillet on medium heat.
2. Add green onion, garlic, cumin, and red pepper flakes and sauté until translucent and aromatic, about 3-4 minutes.
3. Add the chile, spinach, cilantro, and salt. Cook the spinach until wilted, about 3-4 minutes more.
4. Using an immersion blender, blend about ½ the mixture. Stir to combine.
5. Create four wells in the mixture, using the back on a spoon, and add one egg to each well.
6. Cover and simmer on medium low until the eggs are just cooked through, but the yolks are still creamy.
7. To serve: Garnish with feta, chives, cilantro, and a drizzle of olive oil. Serve with warm pita wedges.