

artichoke shakshuka

RECIPE



- 3 tablespoons olive oil
- 1 yellow onion, chopped or 2 large shallots, chopped
- 12 cloves garlic
- 56 oz chopped tomatoes, liquid drained
- 0.5 cup fresh chopped basil, packed
- salt + pepper
- 1/2 tsp red pepper flakes
- 2 cups vegetable broth
- 1 cup feta cheese, crumbled
- 30 oz artichoke hearts, liquid drained
- 4 Roma tomatoes, roughly chopped
- 8 ounces kalamata olives
- 4 tablespoons capers
- 2 lemons, sliced
- additional feta cheese, basil, and capers for serving

INSTRUCTIONS

- Preheat oven to 375 degrees F.
- In a large oven-safe skillet, heat olive oil over medium heat (if you do not have an oven safe skillet, that's ok. You will just need to use two dishes.) Once warm, add onion (or shallots) and garlic and sauté until fragrant, approximately 2 minutes. Add chopped tomatoes, vegetable broth, basil, salt and pepper, and mix well. Bring to just a boil and remove from heat.
- In the same (oven-safe) skillet, place artichokes on top of the fresh basil tomato sauce. Sprinkle with feta cheese.
- Gently place artichokes and chopped Roma tomatoes in the tomato sauce, and place thin slices of lemon on top. Add the drained olives and capers on top of artichokes and tomatoes.
- Place skillet in the center of your preheated oven and bake for approximately 15-25 minutes,
- Garnish with fresh basil and feta cheese
- Serve with a drizzle of fresh Salsa Verde and crostini

SHAKSHUKA is an Arabic term for mixture. A Mediterranean dish, its varieties are found across a broad geographical area from Portugal, Turkey, Northern Africa to Israel. Shakshuka includes tomatoes, olive oil, onion and garlic. Additional vegetables, spices and proteins from eggs to lamb are added based on the region. Shakshuka is often served in Israel for an evening meal, and in Portugal as breakfast with poached eggs. The artichoke is native to the Mediterranean and often found in Shakshuka along with other foods of the region.

THE CONNIE GETSCH WEED TEAM is excited to share the recipe for this delicious dish. We hope you love Artichoke Shakshuka, too!