

# Crispy Kale Shakshuka with Parsley Tomato Sauce and Quick Pickled Onions

## Ingredients to serve 2:

- 4 large eggs
- 10-15 ounces kale, stemmed and roughly chopped
- 1 bunch parsley
- 1 shallot
- 1 clove garlic
- 10 cherry tomatoes
- 3 tablespoons olive oil
- Kosher salt and Aleppo pepper to taste
- ¼ cup crumbled feta, optional

## For the pickled onions:

- 1 red onion, thinly sliced
- 2 teaspoons sugar
- 1 teaspoon salt
- ¾ cup rice vinegar or apple cider vinegar
- 1 tablespoon capers
- 2 sprigs thyme
- 1 bayleaf

## **Pickled Onions:**

To pickle the onions, dissolve sugar and salt in the vinegar in a 2-cup glass measuring cup and add remaining ingredients. Stir to combine and then set in fridge covered for at least 30 minutes. Pickled onions stay fresh for a week in the fridge.

## **Shakshuka:**

Preheat oven to 350. Place parsley, garlic, shallot and tomatoes in food processor and pulse to combine so not completely liquified, but quite smooth. Stir in 2 tablespoons of oil and season with salt and pepper. Set aside. Take remaining 2 tablespoons of olive oil and heat a 12-inch cast iron skillet or oven proof skillet on medium high. Place chopped kale in skillet and stir for about 5 minutes until the kale begins to cook and get crispy. Crack eggs in skillet and pour parsley sauce in and around eggs and kale. Place the prepared skillet in the preheated oven and bake for about 5 minutes until egg whites are cooked. Yolks will still be runny, so cook a bit longer if you prefer a less runny yolk. Remove from oven and garnish with pickled onions and crumbled feta. Season with salt and Aleppo pepper. Serve with toast if desired and enjoy!

