Breakfast / Israel

Shakshuka Verde

Green shakshuka: tomatillos and charred jalapeños form a bright, tangy, mildly spicy sauce in which eggs are poached just until the whites are set and the yolks still run gold — a pan of morning fire that wakes up slowly, then all at once.

Time 45 min **Servings** 4

What you'll need.

- ☐ 500 g Tomatillos, husked and halved
- ☐ 80 g Fresh jalapeño chillies
- ☐ 100 g Baby spinach
- ☐ 300 g Large eggs
- ☐ 150 g White onion, finely diced
- ☐ 12 g Garlic cloves, minced
- ☐ 40 ml Olive oil
- ☐ 5 g Ground cumin
- ☐ 20 g Fresh coriander (cilantro), chopped, plus more for garnish
- ☐ 80 g Feta cheese, crumbled
- ☐ 8 g Fine salt and black pepper
- ☐ 15 ml Lime juice

Let's make it.

01 Place the halved tomatillos and whole jalapeños on a foil-lined baking tray. Place directly under a hot grill (broiler) at maximum heat for 8–10 minutes, turning the jalapeños once halfway, until both the tomatillos and jalapeños are blistered and charred in spots. The tomatillo flesh will soften and slump. Transfer to a blender along with any accumulated juices.

02 Blend the roasted tomatillos and jalapeños to a coarse purée. You want a rough, slightly chunky texture rather than a smooth sauce — blend in short pulses. Season with a pinch of salt and taste: it should be tart, faintly smoky, and have a gentle creeping heat.

03 In a wide, lidded pan, heat the olive oil over medium heat. Cook the onion with a pinch of salt for 7–8 minutes until soft and translucent. Add the garlic and cumin; cook for 90 seconds until fragrant.

04 Pour the verde purée into the pan with the aromatics. Stir together and simmer over medium heat for 5–7 minutes until the sauce has thickened slightly and the raw edge of the tomatillo has mellowed. Stir in the spinach until wilted, about 90 seconds. Add the coriander. Taste and add salt and lime juice to balance.

05 Use a large spoon to create 4–5 wells in the sauce. Crack one egg into each well. Scatter the crumbled feta around the eggs. Cover the pan tightly and cook over medium-low heat for 5–7 minutes until the whites are fully set and opaque but the yolks remain runny when pressed. Do not lift the lid until the minimum time has elapsed.

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Servings are an estimate; check quantities in the source recipe.
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