



U C O O K

— COOKING MADE EASY

VEGAN FALAFEL SHAKSHUKA

with charred red pepper & a toasty wholewheat pita

Tomato based and delicately spiced, shakshuka takes various forms in parts of the Med, the Middle East, and North Africa. We've turned it into pure vegan bliss by switching eggs for crispy falafel!

Hands-On Time: 35 minutes

Overall Time: 45 minutes

Serves: 2 People

Chef: Samantha Finnegan

 **Vegetarian**

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Ingredients & Prep

110g	Outcast Classic Falafel Mix
1	Onion peeled & diced
30ml	Shakshuka Spice Mix (10ml smoked paprika, 10ml cumin seeds & 10ml NOMU Moroccan Rub)
1	Chilli deseeded & thinly sliced
2	Whole Wheat Pita Bread
400ml	Passata
10g	Fresh Coriander rinsed & roughly chopped
200g	Pickled Red Peppers drained & thinly sliced
40g	Baby Spinach rinsed

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel

1. FALAFEL MIX Boil the kettle. Place the falafel mix, a pinch of salt, and 200ml of boiling water in a shallow bowl. Mix well to combine, but not for longer than about 30 seconds. Cover the bowl with a plate and set aside for at least 10 minutes.

2. SHAKSHUKA SAUCE Place a pan over a medium heat with a drizzle of oil. When hot, fry the diced onion for 3-4 minutes until soft and translucent. Add the Shakshuka Spice Mix and sliced chilli to taste and fry for 1-2 minutes. Then, stir in the passata and 100ml of boiling water and bring to the boil. Once boiling, reduce to a low heat and simmer for about 10 minutes until beginning to thicken, stirring occasionally.

3. CHARRED PEPPERS While the shakshuka sauce is on the go, place another pan over a medium-high heat with a drizzle of oil. Fry the sliced pickled peppers for 3-4 minutes until charred. Remove from the pan on completion and set aside for serving.

4. FALAFEL, BABY!

Roll the falafel mixture into 4-5 balls per portion. Gently flatten each ball to form mini patties. Return the pan to a medium heat with enough oil to cover the base. When hot, fry the falafel patties for 3-4 minutes per side until crispy, turning them when they start to colour. Remove from the pan on completion and set aside to drain on some paper towel.

5. TOASTY PITAS Cut the pitas in half and pop in the toaster until warm and crispy. Alternatively, toast them in a clean pan over a high heat for 1-2 minutes per side.

6. ALMOST THERE When the shakshuka sauce has thickened, stir through the rinsed baby spinach and three quarters of the chopped coriander. Cook until the baby spinach has wilted, stirring continuously. Add seasoning and a sweetener of choice to taste. Remove from the heat on completion.

7. SHAKSHUKA TIME Spoon a generous helping of shakshuka into a bowl and pop in the falafel balls. Scatter over the charred peppers and remaining fresh coriander. Serve with the toasted pita bread on the side to scoop up all that deliciousness!



Chef's Tip

Spinach is rich in vitamin K. This micronutrient is vital for wound healing, bone health, important cognitive functions, and lowering blood pressure. Add baby spinach to sauces or smoothies for a vitamin K kick!

Nutritional Information

Per 100g

Energy (kj)	448kj
Energy (kcal)	107kcal
Protein	4g
Carbs	19g
of which sugars	4g
Fibre	5g
Fat	1g
of which saturated	0g
Salt	1g

Allergens

Gluten, Allium, Wheat, Sulphites

Cook
within 3
Days