



WCOOK

Halloumi Shakshuka

with lentils, toasted baguette rounds & fresh coriander

Hands-on Time: 30 minutes

Overall Time: 35 minutes

Veggie: Serves 3 & 4

Chef: Rhea Hsu

Wine Pairing: Stettyn Wines | Stettyn Family Range
Babelki Brut Rosé

Nutritional Info	Per 100g	Per Portion
Energy	689kJ	5191kJ
Energy	165kcal	1241kcal
Protein	9g	67.5g
Carbs	21g	157g
of which sugars	4.4g	33g
Fibre	4.8g	36.4g
Fat	4.8g	36.5g
of which saturated	3.1g	23.5g
Sodium	252mg	1896mg

Allergens: Sulphites, Gluten, Wheat, Allium

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
2	2	Onions
60g	80g	Piquanté Peppers
2	2	Garlic Cloves
360g	480g	Tinned Lentils
8g	10g	Fresh Coriander
2	2	Sourdough Baguettes
22,5ml	30ml	Tomato Paste
600ml	800ml	Tomato Passata
45ml	60ml	Shakshuka Spice <i>(21ml [28ml] NOMU Moroccan Rub, 21ml [28ml] Ground Paprika & 3ml [4ml] Dried Chilli Flakes)</i>
	400g	Halloumi Cheese

From Your Kitchen

Oil (cooking, olive OR coconut)

Seasoning (Salt & Pepper)

Water

Sugar/Sweetener/Honey

Egg/s (optional)

Paper Towel

Butter (optional)

1. PREP Peel and roughly dice the onion. Drain the piquanté peppers. Peel and grate the garlic. Drain and rinse the lentils. Rinse and pick the coriander, and cut 1½ of the [the [whole](#)] baguette into thick rounds.

2. GET GOING Boil the kettle. Place a deep pan (with a lid) over medium-high heat with a drizzle of oil. When hot, fry the onion until soft, 4-5 minutes (shifting occasionally). Add the peppers, the garlic, and the tomato paste. Fry until fragrant, 1-2 minutes (shifting constantly).

3. ADD THE LENTILS When the garlic is fragrant, pour in the tomato passata and 150ml [200ml] of boiling water. Bring to a simmer. Reduce the heat and cook until the sauce has thickened, 7-8 [8-10] minutes. Add the lentils, ½ the coriander, the shakshuka spice, a sweetener (to taste), and seasoning. Simmer until heated through, 1-2 minutes. Add a splash of water if the sauce is too thick.

4. HALLOUMI While the sauce is simmering, slice the halloumi into 1cm thick slices. Place a clean pan over medium-high heat with a drizzle of oil. When hot, fry the halloumi until crispy, 1-2 minutes per side. Remove from the pan, drain on paper towel, and cover.

5. OPTIONAL EGG Using a spoon, make 3 [4] small wells in the saucy lentils and crack 3 [4] eggs (optional) into each well. Cover and cook for 5-7 minutes, or until the eggs are done to your preference. Remove the pan from the heat.

6. BAGUETTE Smear the baguette rounds with butter (optional) or drizzle with oil. Return the pan to medium heat. When hot, toast the baguette rounds until golden, 1-2 minutes per side.

7. YUM! Dish up a generous portion of shakshuka (with the poached egg if using!) and top with the halloumi slices. Garnish with the remaining coriander. Finish it off with a crack of black pepper. Side with the toasted baguette rounds for dunking. Dig in, Chef!