

Silverbeet and Kale Shakshuka

Ingredients:

- 1 bunch kale, stems removed, leaves torn
- 1 bunch silverbeet, stems removed, leaves torn
- ½ cup loosely packed coriander, leaves torn
- 70g frozen peas, flash thawed
- 1 teaspoon chopped oregano leaves
- 250ml vegetable stock, chilled
- 2 tablespoons oil
- 1 onion
- 4 garlic cloves
- 1 teaspoon cumin
- 1 teaspoon caraway seeds, ground in pestle and mortar
- 9 eggs
- 1 handful fennel fronds
- Chilli oil for drizzling

What to do:

- 1) Blanch the kale and half the silverbeet in a large saucepan of boiling salted water for 30 seconds.
- 2) Immediately transfer to a bowl of iced water and allow to cool. Drain and squeeze out excess water.
- 3) Blitz blanched greens, peas, coriander, oregano and stock in food processor till smooth, season with salt and pepper.
- 4) Heat oil in large frying pan over medium heat. Add onion and cook for 5 mins.
- 5) Stir in garlic and spices, cook for 1 min till fragrant.

- 6) Add remaining silverbeet, put a lid on top and cook, stirring occasionally for 3 mins.
- 7) Pour the blended greens into the pan and stir through.
- 8) Transfer to 3 baking dishes, make three wells in each dish with a spoon then crack an egg into each well.
- 9) Cover with a lid and bake in oven for 15mins until whites are set.
- 10) Scatter over fennel fronds and chilli oil.