

RECIPE | TOMATOES

VEGAN SHAKSHUKA



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VEGAN SHAKSHUKA

Recipe created by *Hope Monaco*



25 min

10 min | **15 min**
PREP. | COOKING



4



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 4** cloves garlic, minced
- 3** green onions, chopped
- 1** large white onion, chopped
- 1** head kale, destemmed & chopped
- 1** can cannellini beans, drained and rinsed
- 4 tbsp** vegan cream cheese

- 2 tbsp** avocado oil
- 1 tbsp** smoked paprika
- 1 tsp** ground cumin
- 1 tsp** oregano
- Pink salt, to taste
- Parsley, for garnish

DIRECTIONS

- 1** Heat avocado oil in a large pan over medium-high heat, add onions and cook for 3 minutes.
- 2** Add garlic and cook for 2 minutes until lightly golden brown. Then add kale and cover to cook for 5 minutes, until the kale looks wilted.
- 3** Add tomatoes to the pan with smoked paprika, cumin, oregano, and salt. Stir ingredients together and simmer for 4 minutes.
- 4** Add beans, cover, and simmer for 1 more minute.
- 5** To serve top with vegan cream cheese, green onions, and garnish with parsley.