



RECIPE | TOMATOES

VEGAN SHAKSHUKA



25 min

10 min
PREP.

15 min
COOKING



4



easy

INGREDIENTS

Recipe created by *Hope Monaco*

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.

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