

Tomato & Sweet Pepper Shakshuka with Goat Cheese Ciabatta Toast

2 SERVINGS | HANDS ON TIME: 10 minutes | TOTAL TIME: 30 minutes

Johnson's Backyard Garden Eggplant, washed, stem removed, peeled (optional)
Johnson's Backyard Garden Sweet Peppers, washed, stem and seeds removed
Ringger Family Farm Pasture-raised Eggs
Bee Tree Farm & Dairy Goat Cheese
Slow Dough Bread Co. Ciabatta, thawed
Farmhouse Kitchen-prepared Purple Hull Peas
Farmhouse Kitchen Shakshuka Sauce
Salt and pepper
Olive or vegetable oil

Preheat oven to 375°F degrees and adjust oven rack to the top and middle position.

STEP 1 Prepare the vegetables. Chop the eggplant into small cubes, about 1/2" thick. Chop the sweet peppers into strips, about 1/2" thick. Set aside.

STEP 2 Slice the ciabatta bread in half to form a top and bottom. Drizzle the cut-sides with olive oil. Spread each half of the ciabatta bread evenly with the goat cheese and sprinkle lightly with salt and pepper. Set aside on a baking sheet.

STEP 3 Place a large, high-sided saute pan over medium heat. When the pan is hot, add 1 tbsp. oil and swirl the pan to coat. Add the eggplant and saute for 5 minutes. The eggplant will begin to soften and absorb the oil. Add the peppers, purple hull peas, an additional tablespoon of oil and 1/4 tsp. salt and pepper. Stir to combine. Continue cooking for about 5 minutes or until the eggplant is tender.

STEP 4 Pour in the shakshuka sauce and stir to combine. Bring to a simmer. Season with salt and pepper to taste. Gently crack the eggs into the skillet, spacing them apart. Season the eggs with salt and pepper. Transfer the pan to the top oven rack and bake until the egg whites are set and the yolks remain runny, about 7-10 minutes. (Note: For firmer yolks, bake the eggs for 3-5 minutes longer.)

STEP 5 Add the goat cheese ciabatta bread to the bottom oven rack to bake for 5-7 minutes or until lightly toasted. Slice the toasted bread into 6-8 pieces.

STEP 6 To serve, spoon the shakshuka sauce and vegetables into serving bowls. Top with an egg. Break the egg yolk with the goat cheese ciabatta toast. Use the toast to scoop up the earthy sauce and tender vegetables. Enjoy!