



**SIEMENS**

## Green Shakshuka.

Total time saving with varioSpeed:  
31 or 29\* Minutes.

**Category of dish**  
Breakfast –  
Medium Calorie

**Cooking accessories**  
Wire rack,  
Ovenproof dish  
with lid

**Nutrition facts**  
Energy (Kcal): 326  
Protein (g): 27.7  
Carbohydrate (g): 9.0  
Total fat (g): 9.5

**Tips**  
You can add harissa paste to the sauce for extra spiciness and a very authentic taste.

We recommend to eat with grilled flatbreads or, for a lighter version, with puffed rice crackers.

## For 4 servings

### INGREDIENTS

**Greens:**

500 g green Swiss chard  
1 bunch fresh coriander, 25 g  
½ bunch fresh dill, 12 g

**Sauce:**

20 g serrano chillies, seeds removed, chopped  
1 tsp ground cumin  
1 tsp smoked paprika  
¼ tsp ground cinnamon  
¼ tsp ground coriander seeds  
100 ml water  
60 ml olive oil  
1 tsp salt, 5 g

**For the stir-fry:**

2 tbsp olive oil, 24 ml  
200 g onions, sliced

**Eggs:**

4 eggs

**Garnish:**

1 tsp salt, 5 g  
1 tsp chilli flakes

### PREPARATION

1. Rinse the chard, coriander and dill under cold water and shake dry. Remove ribs and stems from the chard, set aside.
2. Separate 3 sprigs of coriander and dill for garnish, leaves only. Set aside. Roughly chop the rest of coriander and dill, with stems and set aside for making the sauce.
3. Place the chard leaves in an ovenproof dish and cover. Cook as indicated.
4. Immediately cool down completely under cold water. Drain and squeeze out excess water.
5. Coarsely chop the chard leaves and transfer to a blender. Add chopped coriander, chopped dill and all ingredients for the sauce and purée until smooth and season with salt.
6. Slice the ribs of the chard crosswise into 0.2 cm thick slices.
7. Combine olive oil and sliced onions in an ovenproof dish. Cook as indicated.
8. Add the sliced chard ribs and cook as indicated.
9. Pour in sauce and mix. Use a spoon to create 4 small wells and crack an egg into each well. Bake as indicated.
10. Top with dill and coriander leaves. Sprinkle lightly with salt and chilli flakes. Serve.

**RECOMMENDED SETTINGS:**  
see next page



## Green Shakshuka.

Basic Recipe for Siemens varioSpeed Ovens.  
Oven Recipe, Microwave combination.

### Setting procedure with your varioSpeed Oven.

#### 60 cm Oven:

Blanching the chard: Oven proof dish with lid, on wire rack – level 2; Microwave 600 W; Time: 6 minutes

Stir-fry onion and chard: Oven proof dish on wire rack – level 2; Microwave combination: 4D Hot Air / 180 °C / 360 W; Cooking the onion: 13 minutes, Cooking the chard: 5 minutes; Total cooking time: 18 minutes

Cook eggs in sauce: Oven proof dish on wire rack – level 2; Microwave combination: 4D Hot Air / 220 °C / 180 W; Time: 6 minutes

#### 45 cm Oven:

Blanching the chard: as 60 cm oven, except oven proof dish with lid, on wire rack – level 1

Stir-fry onion and chard: as 60 cm oven, except oven proof dish on wire rack – level 1

Cook eggs in sauce: as 60 cm oven, except oven proof dish on wire rack – level 1 and time: 5 minutes

### Alternative settings (conventional heating function)

#### 60 cm Oven:

Blanching the chard: Oven proof dish with lid, on wire rack – level 2; 4D Hot Air 200 °C; Time: 15 minutes

Stir-fry onion and chard: Oven proof dish on wire rack – level 2; 4D Hot Air 220 °C; Cooking the onion: 22 minutes, Cooking the chard: 9 minutes; Total cooking time: 31 minutes

Cook eggs in sauce: Oven proof dish on wire rack – level 2; 4D Hot Air 220 °C; Time: 15 minutes

#### 45 cm Oven:

Blanching the chard: as 60 cm oven, except oven proof dish with lid, on wire rack – level 1

Stir-fry onion and chard: as 60 cm oven, except oven proof dish on wire rack – level 1 and cooking the chard: 8 minutes; Total cooking time: 30 minutes

Cook eggs in sauce: as 60 cm oven, except oven proof dish on wire rack – level 1 and time: 13 minutes

Total time saving with varioSpeed: 31 or 29\* min.

\* with the 45 cm Oven