



---

## Harissa Tasmania Devil Dust & Za'atar Shakshuka with Garlic Scallion Roti

---

Yield: Serves 6

Total Time: 90 minutes

---

### Ingredients:

#### *Shakshuka*

- 14 oz. Can of Artichoke Hearts
- 1 Can of Chickpeas (Garbanzos) (15.5 Oz./Can)
- 28 oz. Can of Crushed Tomatoes
- 3 Cups of Organic Baby Spinach
- 5 Cloves of Garlic
- 1 Yellow Onion
- 3 Tablespoons of Mina Harissa Spicy
- 1 Teaspoon of Ground Za'atar
- 1 Teaspoon of Tasmania Devil Dust
- 1 Teaspoon of Chili Powder
- 1 Teaspoon of Kosher Salt
- 3-4 Tablespoons of Olive Oil

#### *Roti*

- 2 ½ Cups of All Purpose Flour
- 1 Teaspoon of Kosher Salt
- 1/2 Teaspoon of Ground Garam Masala
- 1 Cup of Warm Water

- 1/2 Cup of Finely Chopped Green Onion (Scallion)
- 1/4 Cup of Finely Chopped Garlic (4 Cloves)
- 1 Cup of Corn Oil
- 1/4 Cup of Olive Oil

### Equipment Needed:

- Cutting Board
- Knife
- Parchment Paper
- Paper Towels
- Measuring Cup
- Tongs/Spatula/Wooden Spoon
- Rolling Pin
- Skillet Pan
- Glass (Oven Safe) Deep Pie Dish
- Mixing Bowls
- Serving Dishes/Bowls

### Prep:

- Preheat oven to 375 degrees Fahrenheit
- Get a cutting board and sharp knife
- Finely chop one yellow onion and set aside
- Remove the peel of 5 garlic cloves and finely chop and set aside (for Shakshuka)
- Remove the peel of 4-5 garlic cloves and finely chop and set aside (for Roti)
- Rinse 2-3 sprigs of green onion and finely chop and set aside (for Roti)
- Open 15.5 oz. can of chickpeas and drain



- 
- Remove the skins of the chickpeas and set aside
  - Open 14 oz. can of artichoke hearts and drain
  - Finely chop the drained artichoke hearts and set aside
  - Open the 28 oz. can of crushed tomatoes and set aside
  - Open the package of organic baby spinach, rinse the spinach and set aside

### Directions:

#### *Shakshuka Sauce*

- Get a skillet and put it on the stove and turn the gas/electric knob to a low to medium setting
- Pour 3 tablespoons of olive oil onto the heated pot
- Pour 1 finely chopped yellow onion, 5 finely chopped pieces of garlic into the skillet and sauté
- After the ingredients are sautéed then pour in the 28 oz. can of crushed tomatoes into the skillet and stir
- Pour 3 tablespoons of Mina Harissa Spicy into the skillet and stir
- Pour 1 Teaspoon of Ground Za'atar, 1 Teaspoon of Tasmania Devil Dust, 1 Teaspoon of Chili Powder, and 1 Teaspoon of Kosher Salt into the skillet and stir

#### *Harissa Tasmania Devil Dust & Za'atar Shakshuka*

- Get a glass (oven safe) deep pie dish
- Pour 1 tablespoon of olive oil
- Add the package of rinsed organic baby spinach
- Add the skinned chickpeas
- Add the chopped artichokes
- Pour in and evenly fold in the shakshuka sauce into the pie dish with all the other ingredients,
- Place in the pre-heated oven and bake for 20 minutes
- Remove after 20 minutes
- Serve in a bowl

#### *Garlic Scallion Roti*

- Get a large mixing bowl or KitchenAid Mixing Bowl
- Pour 2 ½ cups of all-purpose flour, ½ teaspoon of ground garam masala, 1 teaspoon of kosher salt into the bowl, and ¼ cup of olive oil into the bowl
- Using a KitchenAid mixer or handheld mixer, mix all ingredients together
- With mixer still on, gradually add ½ to 1 cup of warm water and mix
- After the dough is properly mixed (don't want it too wet or too dry)



- Remove the dough from the mixing bowl and place on parchment paper
- Knead the dough and then divide the dough into 12-16 equal portions (make 12- 16 medium size balls)
- Get a rolling pin and roll 1 medium ball into an oval shape a little bigger than the size of a corn tortilla
- Then sprinkle some chopped garlic and scallion onto the flattened roti dough and with a rolling pin roll the dough again so the scallion and garlic are flattened into the dough
- Get a skillet and put it on the stove and turn the gas/electric knob to a medium setting
- Pour a little bit of the 1/4 of corn oil into the skillet and let the oil get hot (make sure to not boil the oil)
- Gently place 1 roti into the hot oil in the skillet
- Cook the roti until golden and slightly crispy on the outside, about 2-3 minutes, and then using tongs or a spatula flip over each roti to cook the other side until golden and slightly crispy
- After each roti is golden and slightly crispy on both sides gently remove with tongs or spatula onto a paper towel covered plate and let the excess oil drain
- Repeat this process until all the roti are cooked golden and slightly crispy, gradually adding a little bit of the ¼ cup of oil to the skillet throughout the process
- Serve

\*\*\*\*\*Feel free to add more of the ingredients and season to suit your taste buds\*\*\*\*\*