

Shakshuka

Tomato & poached egg dish with toast & sausage

This package contains:

INGREDIENTS

- Crushed tomato x 5 cans (420 oz/12.5L)
- Large eggs x 10 dozen
- Olive oil x 1 3/4 cup
- Peppers x 10 lbs
- Onions x 5 lbs
- Spinach x 3 bags
- Chopped garlic x 1 cup
- Feta x 1.2 kg
- Parsley x 3 bunches
- Avocados x 15
- Rye bread x 6 loaves
- Sausage x 10 lbs
- Paprika x 7.5 tsp
- Cumin x 7.5 tsp
- Pinch cayenne
- Salt & Pepper
- Butter x 1 block
- Orange juice x 8 cartons

PROVIDED ON-SITE:

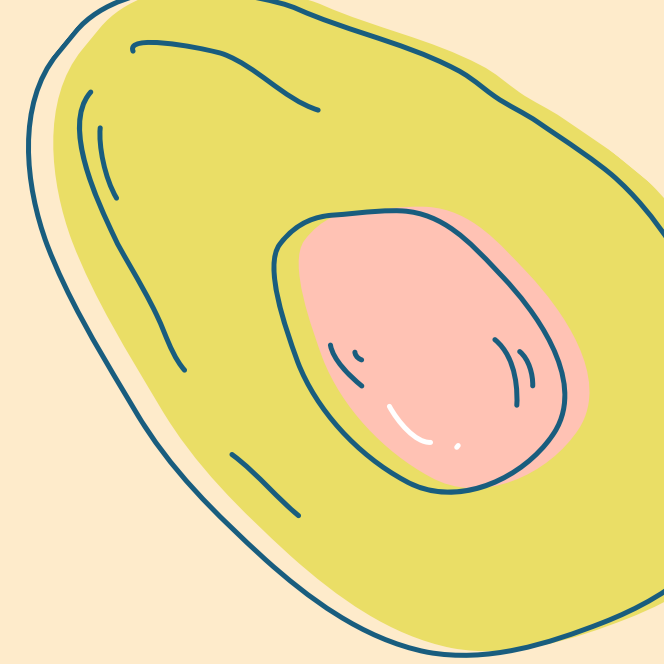
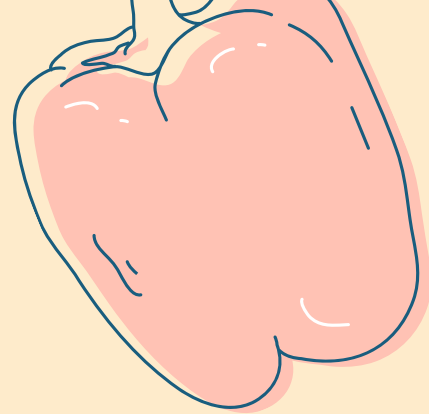
- Coffee & Tea
- Sugar, coffee cream & milk
- Parchment paper
- Napkins

This Recipe yields enough for our maximum capacity of diners with enough for seconds

🔪 **Shakshuka with sausage & toast:**
32 servings: 1 bowl of shakshuka, 2 poached eggs, sliced sausage topped with feta, sliced avocado & parsley

🔪 **Shakshuka with toast:**
10 servings (Vegetarian): 1 bowl of shakshuka & 2 poached eggs topped with feta, sliced avocado & parsley



All plates come with buttered toast points & orange juice



Shakshuka

WELCOME TO KSM! PLEASE SUIT UP & GO THROUGH OUR SAFETY GUIDELINES. DON'T FORGET TO TAKE A PICTURE OF YOUR GROUP IN THOSE HAIRNETS, GLOVES, AND OUR GREEN APRONS!

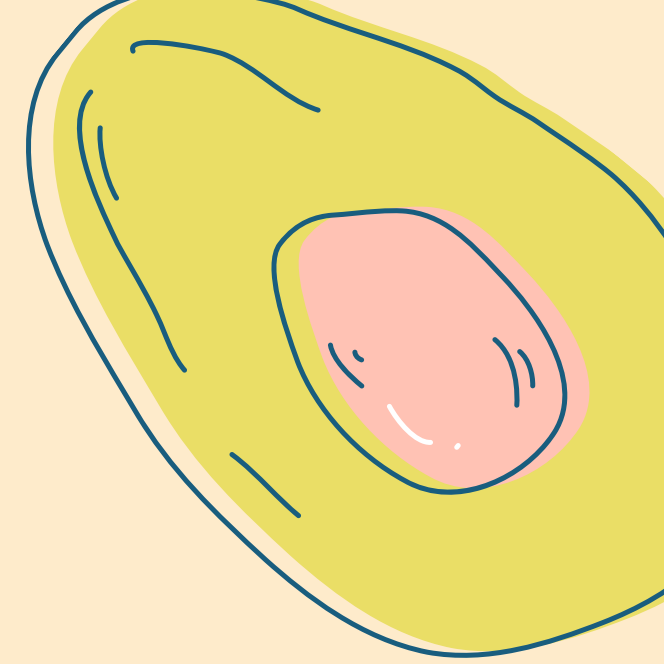
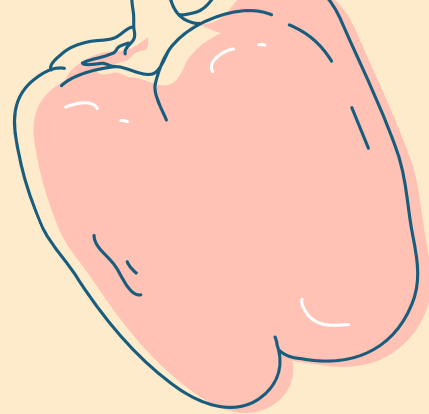
Today's Menu

-  Eggs benny, home fries & fruit
-  (V) Eggs Florentine, home fries & fruit

All plates served with a side of home fries, a piece of fruit, and orange juice

- 7:30 AM You will be greeted by a staff member and shown the kitchen
Preheat one oven to 400 degrees F and the second over to 350 degrees F
Ensure all ingredients on the checklist have been supplied to you
Put on hairnet and apron
Wash hands
Sanitize work surfaces
- 7:40 AM Begin by dicing dicing the peppers and onions
- 7:50 AM Heat the olive oil in a large pot over medium heat
Add the diced onion to the pot, season with salt and pepper and cook until the onion is translucent - about 6-8 minutes
- Meanwhile, begin opening the cans of tomato
- 7:55 AM Reduce the heat to medium-low and add in the garlic, paprika, cumin, and cayenne. Stir and cook for 30 seconds, then add in all 5 cans of tomato.
Simmer for 15-20 minutes until the sauce is thickened
- 8:00 AM Arrange the sausages on a parchment lined baking sheet
- 8:10 AM Place them in the oven set at 400 degrees F and bake for 20-25 minutes until an internal temperature of 165 degrees has been reached





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8:10 AM Add the spinach to the pot of shakshuka. Turn the heat down to low to keep it warm. Stir occasionally

8:15 AM Gather 6 - 24 cup muffin tins. Have one person add one tablespoon of water into each muffin cup, while another person follows behind them cracking one egg into each muffin cup.

Place all egg muffin tins into the oven set at 350 degrees F. Bake for 10 minutes.

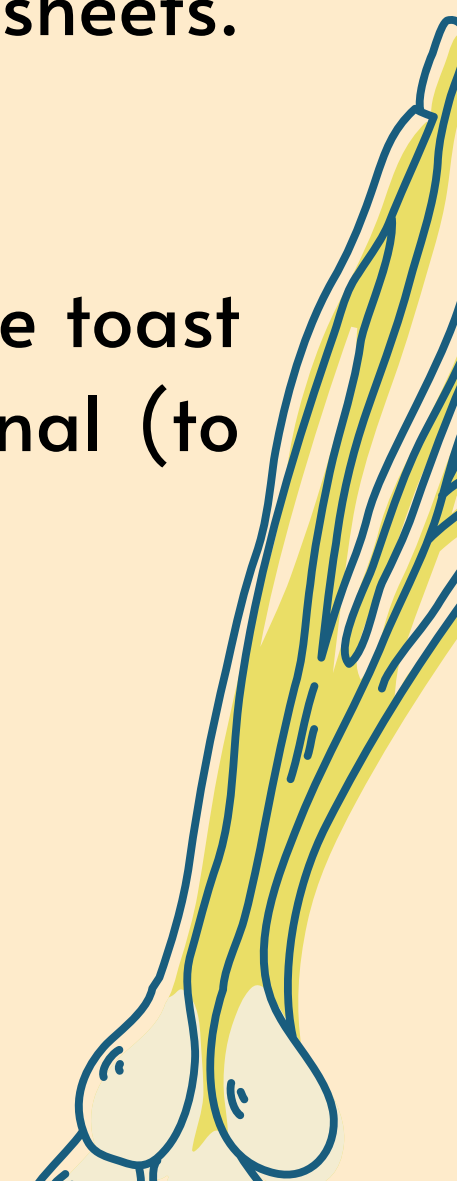
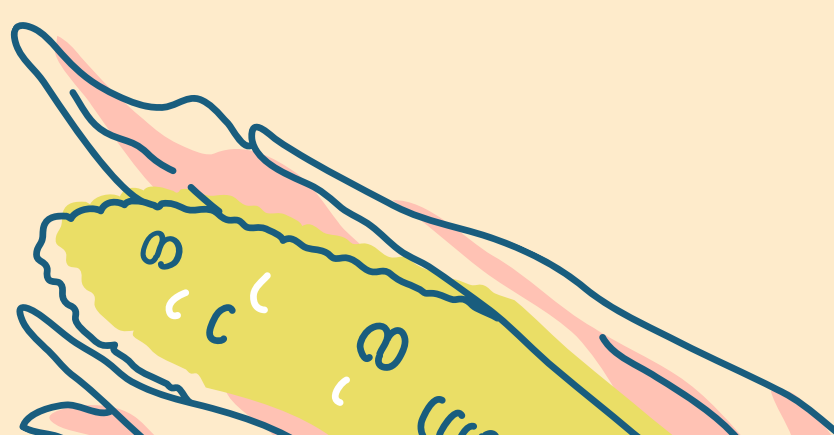
While the eggs are cooking, have a few people begin working on the toppings. Crumble all feta into a medium sized bowl. Rough chop all parsley and set aside in a bowl. Thinly slice all avocado and place in a dish until serving time

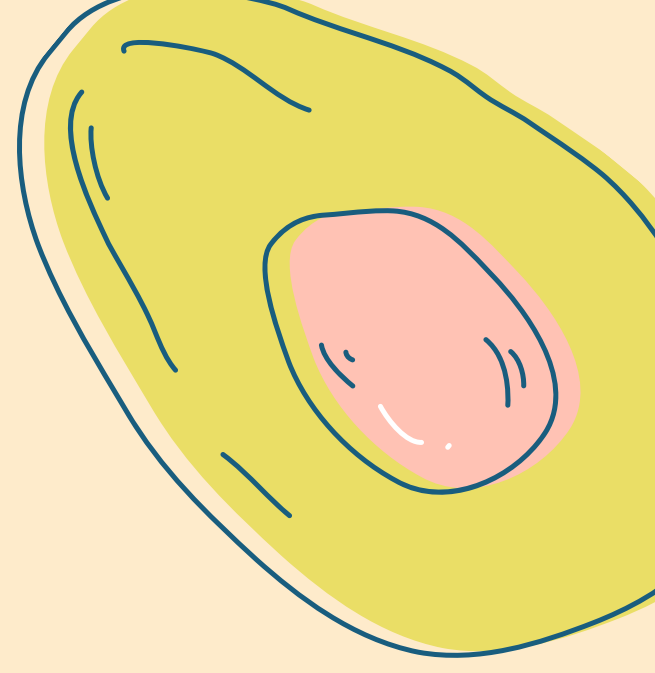
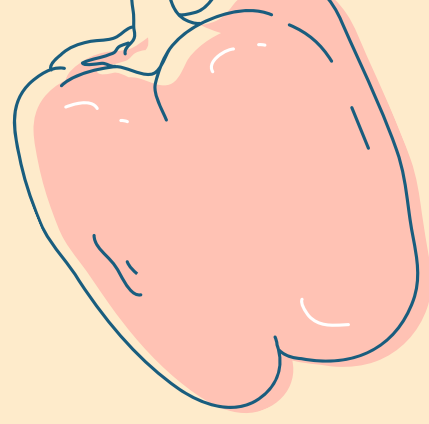
8:25 AM Remove the muffin tins of eggs from the oven. Using a slotted spoon, carefully remove each egg from its muffin tin and place in a serving pan. (Tip: You can use gloved hands to carefully assemble the eggs on the dish when serving later) Put the serving pan into the lower oven (below the stovetop) at 200 degrees to keep it warm

8:30 AM Remove the sausage from the oven and slice it into 2-3 pieces on a diagonal. Move sliced sausage into a serving pan, cover with tin foil and put in the oven with the eggs to keep warm

8:40 AM Set the temperature of both large ovens to 425 degrees F. Line baking sheets with parchment paper and place bread in a single layer on the baking sheets. Bake for 3-5 minutes to toast

8:45 AM Remove the toast from the oven. Have a few people help to butter the toast straight out of the oven and then slice it on an exaggerated diagonal (to create toast points) and place on a tray





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8:50 AM Have another person work with Kerr Street Volunteer Liaison to set up the serving counter with tongs, serving spoons, plates, cutlery, and napkins. Place the orange juice cartons out next to the coffee.

The liaison will work to set up the dining room and prepare the coffee and tea

8:55 AM Remove the pot of shakshuka from the heat and turn the burner off. Transfer the shakshuka to a crock pot on the serving counter set at LOW

9:00 AM Serve the clients at the buffet. Assemble the shakshuka by ladling the shakshuka tomato sauce into a bowl, stick two toast points out the side of the bowl sticking up, add two poached eggs on top, 1-2 slices of sausage and garnish the top of the bowl with crumbled feta, a few slices of avocado and chopped parsley

Once everyone has been served, serve seconds to anyone who would like them, given that there is enough for everyone.

9:15 AM If there is not enough for everyone to have seconds, please pack the remaining food into individual meals in the provided containers and place an ingredient label at the top of each. These meals will be used in our food bank.

9:30 AM Ensure you have started dishes, they pile up quick!

Begin cleaning the kitchen; refer to the kitchen cleaning guide for more details.

10:30 AM Complete and sign the kitchen cleaning guide once all outlined tasks are finished. Please leave it in the provided kitchen binder
Sign out from the front desk

