



Baked Feta with Shakshuka and Focaccia

What you'll receive:

- Baked Feta (or vegan aubergine koftas) with shakshuka (alliums, dairy)
- Homemade focaccia (gluten, alliums, dairy)

What you'll need:

- Oven

Method:

1. Preheat the oven to 180°C.
2. Bake the feta (or koftas) with the shakshuka for approximately 10-15 minutes, until piping hot.
3. A few minutes before serving, put the focaccia in the oven to warm through.
4. Serve.

Once you've finished your meal, please wash glassware and tupperware thoroughly and leave it in your boot room or on the side in the kitchen for our delivery driver to collect.

Thank you!