



# CURRIED SWEET POTATO & CHICKPEA DOSA-DILLAS

with Mozzarella, Charred Corn Salsa & Yogurt

## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Sweet Potato



2 Cloves | 4 Cloves  
Garlic



4 | 8  
Scallions



2 | 4  
Tomatoes



1 | 2  
Chickpeas



1 | 2  
Corn



1 TBSP | 2 TBSP  
Curry Powder



1 | 2  
Veggie Stock  
Concentrate



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



4 TBSP | 8 TBSP  
Yogurt  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Ground Beef\*\*

Calories: 1400



10 oz | 20 oz  
Ground Turkey

Calories: 1260



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 1050



HELLO

## DOSA-DILLA

India's savory, crepe-like dosa meets Mexico's cheesy quesadilla in this tasty fusion dish.

### WHY DRY?

After draining and rinsing your chickpeas, gently pat them super dry with paper towels so they brown instead of steam in the pan.

### BUST OUT

- Baking sheet
- Large pan
- Strainer
- 2 Large bowls
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (4 tsp | 4 tsp)
- Sugar (½ tsp | 1 tsp)
- Nonstick cooking spray
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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- 🍖 \*Ground Beef is fully cooked when internal temperature reaches 160°.
- 🍗 \*Ground Turkey is fully cooked when internal temperature reaches 165°.



### 1 ROAST SWEET POTATO

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **sweet potato** into ½-inch pieces.
- Toss sweet potato on a baking sheet with a **drizzle of oil, salt, and pepper.** Roast on top rack until browned and tender, 18-20 minutes.



### 4 BAKE DOSA-DILLAS

- Coat baking sheet used for sweet potato with **nonstick cooking spray (coat two baking sheets for 4 servings)**. Arrange **tortillas** on prepared sheet in a single layer (**divide between two prepared sheets for 4**). Evenly divide **chickpea filling** between one side of each tortilla; top with **mozzarella**.
- Fold tortillas in half to create **dosa-dillas**; press down gently with a spatula to flatten slightly.
- Dividing evenly, brush tops of dosa-dillas with a **drizzle of olive oil**. Bake on top rack (**top and middle racks for 4**) until golden, 10-12 minutes.



### 2 PREP

- Meanwhile, trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**. Dice **tomatoes** into ¼-inch pieces. Drain and rinse **chickpeas**; pat dry with paper towels. Drain **corn**; pat dry with paper towels.



### 5 MAKE CORN SALSA

- Meanwhile, heat a **drizzle of oil** in pan used for filling over medium-high heat. Add **corn** and cook, stirring occasionally, until lightly charred, 4-6 minutes (**for 4 servings, it might take a little longer to char**). **TIP: If corn begins to pop, cover pan.**
- Transfer charred corn to second large bowl. Add **scallion greens, remaining tomatoes,** and a **large drizzle of olive oil**. Season with **salt and pepper**.



### 3 MAKE FILLING

- Once sweet potato has roasted for 15 minutes, heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **scallion whites** and cook until softened, 4-5 minutes.
- Add **garlic, curry powder, and half the tomatoes**. Cook, stirring, until fragrant, 30-60 seconds.
- Add **chickpeas, stock concentrate, ½ cup water, 1 TBSP butter, and ½ tsp sugar (¾ cup water, 2 TBSP butter, and 1 tsp sugar for 4 servings)**. Bring to a simmer and cook, stirring occasionally, until thickened, 1-2 minutes.
- Turn off heat; add **roasted sweet potato** to pan and stir to combine. (**Reserve baking sheet.**) Taste and season with **salt and pepper**. Transfer **filling** to a large bowl. Wash out pan.

- 🍖 Add **beef\*** or **turkey\*** to pan along with **scallion whites**; season with **salt and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Cook through the rest of this step as instructed.



### 6 SERVE

- Divide **dosa-dillas** between plates. Top with as much **charred corn salsa** and **yogurt** as you like. Serve.