



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





10 oz | 20 oz Schicken Cutlets

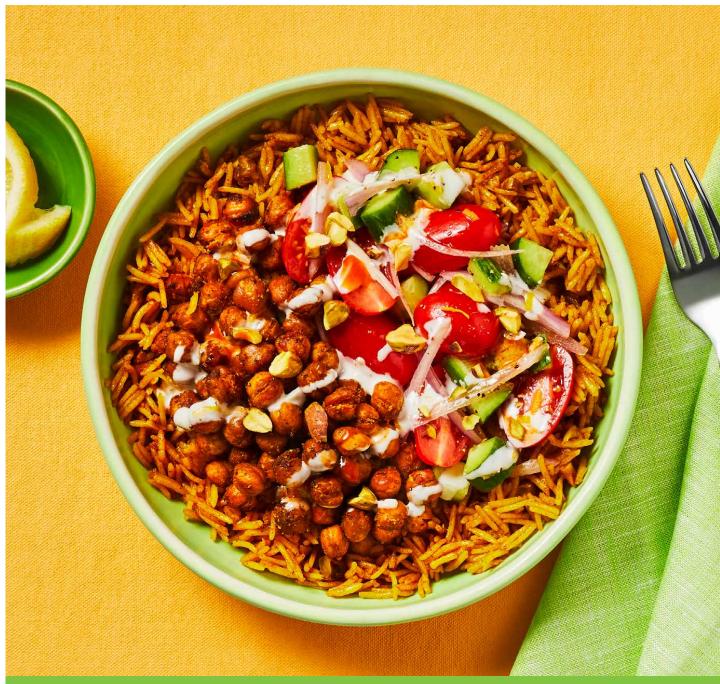
G Calories: 1160

10 oz | 20 oz Salmon Contains: Fish

Galories: 1320

VEGAN SHAWARMA-SPICED CHICKPEAS

with Pistachio Rice, Cucumber Salad & Garlicky White Sauce



PREP: 10 MIN COOK: 35 MIN CALORIES: 970



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

MAKING THE CUT

Always seem to squish tomatoes when you're slicing? Switch to a serrated or bread knife! The teeth on the blade will cut through the skin every time.

BUST OUT

- Strainer
 Small pot
- Paper towels
 Zester
- Medium bowl
 Small bowl
- Aluminum foil
 Whisk
- Baking sheet Large pan 🕏 😔
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp) (1 tsp | 1 tsp) (9 (3)
- Olive oil (1 tsp | 2 tsp)

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*Chicken is fully cooked when internal temperature reaches 165°.



1 START PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Drain and rinse chickpeas; dry thoroughly with paper towels, removing as much moisture as possible. Halve, peel, and thinly slice shallot; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Peel and mince or grate garlic. Roughly chop pistachios.



2 ROAST CHICKPEAS

- In a medium bowl, toss chickpeas with half the stock concentrates, half the Shawarma Spice Blend (you'll use the rest in the next step), a large drizzle of oil, and a pinch of salt and pepper.
- Spread chickpeas out in a single layer on a lightly oiled foil-lined baking sheet. Roast on top rack, tossing halfway through, until chickpeas are slightly crispy, 18-20 minutes. (It's natural for chickpeas to pop a bit while roasting.)
- Wipe out bowl.



3 COOK RICE

- While chickpeas roast, heat a large drizzle
 of oil in a small pot (use a medium pot
 for 4 servings) over medium-high heat.
 Add minced shallot, half the garlic, half
 the pistachios, remaining Shawarma
 Spice Blend, and a big pinch of salt. Cook,
 stirring, until fragrant, 30-60 seconds.
- Stir in rice, remaining stock concentrate, and ¾ cup water (1½ cups for 4). Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- While the rice cooks, pat chicken* or
 salmon* dry with paper towels; season with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken or salmon (skin sides down); cook chicken until browned and cooked through, 3-5 minutes per side, or cook salmon until skin is crisp, 5-7 minutes, then flip and cook until cooked through, 1-2 minutes more. Transfer to a cutting board to rest.



6 FINISH & SERVE

- Fluff **rice** with a fork. Season with **salt** and **pepper**.
- Divide rice between shallow bowls. Top with cucumber salad and roasted chickpeas in separate sections. Drizzle everything with white sauce and as much hot sauce as you like. Sprinkle with remaining pistachios and serve with remaining lemon wedges on the side.
- Thinly slice chicken crosswise (skip
 slicing salmon!). Serve chicken or
 salmon atop rice.

4 FINISH PREP & MAKE SALAD

- Quarter cucumber lengthwise; slice into ½-inch-thick pieces. Halve tomatoes lengthwise. Zest and quarter lemon.
- In bowl used for chickpeas, combine cucumber, tomatoes, and as much sliced shallot as you like. Toss with half the lemon zest, juice from one lemon wedge, and a drizzle of olive oil. (For 4 servings, use juice from two wedges and a large drizzle of olive oil.) Season with salt and pepper to taste.



5 MAKE WHITE SAUCE

- In a small bowl, whisk together mayonnaise, remaining garlic, remaining lemon zest, and juice from one lemon wedge (two wedges for 4 servings).
- Whisk in **2 TBSP water** (4 TBSP for 4) until combined. (If needed, add water 1 tsp at a time until sauce reaches a drizzling consistency.) Season white sauce with salt and **pepper** to taste.

WK 9-34

*Salmon is fully cooked when internal temperature reaches 145°.