



ROASTED CHICKPEA & KALE CAESAR SALAD

with Grape Tomatoes & Garlicky Croutons

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Chickpeas



1 TBSP | 1 TBSP
Ranch Spice



1 | 1
Lemon



4 oz | 8 oz
Grape Tomatoes



6 TBSP | 12 TBSP
Mayonnaise
Contains: Eggs



2 TBSP | 2 TBSP
Soy Sauce
Contains: Soy, Wheat



2 tsp | 4 tsp
Garlic Powder



2 tsp | 2 tsp
Dijon Mustard



1 tsp | 1 tsp
Hot Sauce



1 | 2
Demi-Baguette
Contains: Soy, Wheat



4 oz | 8 oz
Kale



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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10 oz | 20 oz
Shrimp
Contains: Shellfish
Calories: 1140



10 oz | 20 oz
Chopped Chicken Breast
Calories: 1220



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1020



HELLO

RANCH SPICE

All the flavor of the dressing in one sprinkle-able seasoning

PEAS OF MIND

After draining and rinsing your chickpeas, gently pat them super-dry with paper towels so they crisp up in the oven.

BUST OUT

- Strainer
- Paper towels
- Baking sheet
- Small bowl
- Whisk
- Medium bowl
- Large bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp)
- Olive oil (7 tsp | 13 tsp)

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1 ROAST CHICKPEAS

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees.
- Drain and rinse chickpeas; dry thoroughly with paper towels. Toss on a baking sheet with a large drizzle of oil, half the Ranch Spice (all for 4), and 1/2 tsp salt (1 tsp for 4).
- Roast on top rack for 13 minutes (you'll add more to the sheet then). (It's natural for chickpeas to pop a bit while roasting.)



4 MAKE CROUTONS

- Cut baguette into 1/2-inch cubes. TIP: Slice baguette lengthwise, like you're making a sandwich, then cut each half into 1/2-inch strips to make cubing extra easy.
- In a medium bowl, toss bread with remaining garlic powder, 2 TBSP olive oil (4 TBSP for 4 servings), salt, and pepper until evenly coated.
- Once chickpeas have roasted 13 minutes, remove sheet from oven. Carefully push chickpeas to one side of sheet. Spread bread out on empty side. (For 4, leave chickpeas roasting. Use a second sheet for bread; toast on middle rack.)
- Return to top rack until croutons are golden brown and crisp, 5-7 minutes.



2 PREP

- Meanwhile, wash and dry produce.
- Quarter lemon. Halve tomatoes lengthwise. Remove and discard any large stems from kale; chop into bite-size pieces.



5 ASSEMBLE SALAD

- Meanwhile, in a large bowl, add kale and a drizzle of olive oil; lightly season with salt. Using your hands, massage kale until leaves are tender, 30-60 seconds. TIP: Don't skip this step—massaging helps the kale leaves wilt slightly, lending a tender (never fibrous!) texture.
- Add tomatoes, croutons, half the chickpeas, half the Parmesan, and as much dressing as you like; toss to combine.



3 MAKE DRESSING

- In a small bowl, whisk together mayonnaise, half the mustard, half the hot sauce, 1 tsp soy sauce (we sent more), 1/2 tsp garlic powder, and juice from two lemon wedges. (For 4, use all the mustard, all the hot sauce, 2 tsp soy sauce, 1 tsp garlic powder, and juice from whole lemon.) TIP: If dressing seems too thick, add water 1/2 tsp at a time until mixture reaches a drizzling consistency.
- Season generously with pepper.
- Rinse shrimp* under cold water; pat shrimp or chicken* dry with paper towels. Season with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add shrimp or chicken in a single layer; cook, stirring occasionally, until cooked through, 4-6 minutes.



6 FINISH & SERVE

- Divide salad between plates. Top with remaining chickpeas and remaining Parmesan. Serve with any remaining lemon wedges on the side.
- Serve shrimp or chicken atop salad.

*Shrimp are fully cooked when internal temperature reaches 145°.

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