



SHAWARMA-SPICED BRAISED CHICKPEAS & KALE

with Sweet Potato, Harissa Aioli & Golden Raisins

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Sweet Potato



4 oz | 8 oz
Kale



2 | 4
Scallions



1 | 2
Chickpeas



1 | 2
Harissa Aioli
Contains: Eggs



1 | 2
Veggie Stock
Concentrate



1 oz | 2 oz
Golden Raisins



½ oz | 1 oz
Sliced Almonds
Contains: Tree nuts



1 Cup(s) | 2 Cup(s)
Basmati Rice



1 TBSP | 2 TBSP
Shawarma Spice
Blend



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



HELLO

SHAWARMA SPICE BLEND

An aromatic blend featuring turmeric, cumin, coriander, and allspice



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 970



UNDER COVER

The key to tender rice? Simmer until no water remains (no peeking!), then let it sit covered off heat so the moisture redistributes.

BUST OUT

- Small pot
- Small bowl
- Medium pot
- Peeler

- Kosher Salt
- Black Pepper
- Cooking Oil
- Butter
Contains: Milk

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com.

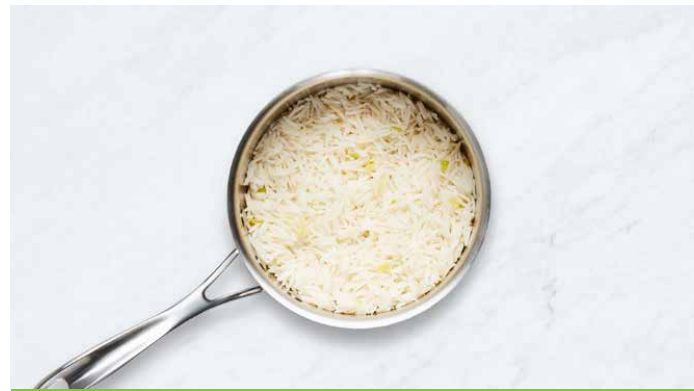
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1 COOK RICE

- In a small pot, combine **rice**, **1½ cups water (3 cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



3 MAKE STEW

- Heat a **drizzle of oil** in a medium pot (**large pot for 4 servings**) over medium-high heat. Add **sweet potato, kale, scallion whites, raisins, chickpeas and their liquid, stock concentrate, Shawarma Spice Blend, ½ cup water (1 cup for 4)**, a **pinch of salt**, and **pepper**. Bring to a boil, then cover and reduce to a simmer. Cook, stirring occasionally, until sweet potato is tender, 8-10 minutes.
- Taste and season with **salt** and **pepper** if desired.



2 PREP

- While rice cooks, **wash and dry produce**.
- Peel and dice **sweet potato** into ½-inch pieces. Remove and discard any large stems from **kale**; chop into bite-size pieces. Trim and thinly slice **scallions**, separating whites from greens.



4 FINISH & SERVE

- While stew cooks, in a small bowl, combine **harissa aioli** with **water** 1 tsp at a time until mixture reaches a drizzling consistency.
- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted.
- Divide rice and **stew** between shallow bowls in separate sections. Drizzle with harissa aioli. Sprinkle with **almonds** and **scallion greens**. Serve.