



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



4 oz | 8 oz  
Grape Tomatoes



¼ oz | ¼ oz  
Thyme



1 Clove | 2 Cloves  
Garlic



2 | 2  
Scallions



1 | 1  
Lemon



13.4 oz | 13.4 oz  
Chickpeas



1 tsp | 2 tsp  
Smoked Paprika



¾ Cup | 1½ Cups  
Israeli Couscous  
Contains: Wheat



1 | 2  
Veggie Stock  
Concentrate



½ Cup | 1 Cup  
Feta Cheese  
Contains: Milk

## HELLO

### CRISPY CHICKPEAS

Roasting turns these protein-packed legumes deliciously crunchy.

# CHICKPEA-POWERED MEDITERRANEAN COUSCOUS

with Zucchini & Grape Tomatoes



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 640





## ABOUT THYME

To prep your thyme in no time, pinch the stem near the top with one hand, then pull down with your other hand against the direction the leaves grow in. The leaves should pop right off!

## BUST OUT

- 2 Baking sheets
- Strainer
- Paper towels
- Medium pot
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust racks to middle and top positions and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim and dice **zucchini** into ½-inch pieces. Halve **tomatoes**. Strip **thyme leaves** from stems. Peel and mince **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Halve **lemon**.



### 2 ROAST VEGGIES

- Toss **zucchini**, **tomatoes**, and **half the thyme leaves** on a baking sheet with a **drizzle of olive oil**. Season with **salt** and **pepper**.
- Roast on middle rack, tossing halfway through, until tender, 15-20 minutes.



### 3 ROAST CHICKPEAS

- Meanwhile, drain and rinse **chickpeas**; dry thoroughly with paper towels. On a second baking sheet, toss half the chickpeas (**all for 4 servings**) with a **large drizzle of olive oil**, **paprika**, and a **pinch of salt and pepper**.
- Roast on top rack, tossing halfway through, until crisp, 18-20 minutes.  
**TIP: It's natural for the chickpeas to pop a bit while roasting.**



### 4 TOAST COUSCOUS

- While chickpeas roast, heat **1 TBSP butter** (**2 TBSP for 4 servings**), **garlic**, and **scallion whites** in a medium pot over medium-high heat; cook until butter has melted and garlic is fragrant, 1 minute.
- Add **couscous** and **remaining thyme leaves**; stir to coat. Season with **salt** and **pepper**. Cook, stirring, until couscous is lightly toasted, 1-2 minutes.



### 5 COOK COUSCOUS

- Add **stock concentrate** and **¾ cup water** (**1½ cups for 4 servings**) to pot with **couscous**. Bring to a boil, then cover and reduce heat to low. Cook until couscous is tender, 6-8 minutes.
- Drain any excess liquid if necessary. Keep covered off heat.



### 6 FINISH & SERVE

- Add **half the veggies**, **half the feta**, and a **squeeze of lemon juice** to pot with **couscous**; stir to combine. Season with **salt** and **pepper**.
- Divide between plates; top with **crispy chickpeas** and remaining veggies. Garnish with **scallion greens** and remaining feta. Serve.