



HALL OF FAME

CHICKPEA TINGA TACOS

with Monterey Jack Cheese, Poblano Pepper & Lime Crema



HELLO

HALL OF FAME

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

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 940



Chickpeas



Poblano Pepper



Lime



Southwest
Spice Blend



Veggie Stock
Concentrate



Flour Tortillas
(Contains: Wheat)



Shallot



Roma Tomato



White Wine
Vinegar



Tomato Paste



Sour Cream
(Contains: Milk)



Monterey Jack
Cheese
(Contains: Milk)

START STRONG

Be careful with the chickpeas as they cook in step 3—it's natural for them to pop a bit. Make sure to dry them thoroughly before adding to the pan, and use a splatter screen if you have one.

BUST OUT

- Strainer
- Kosher salt
- 2 Medium bowls
- Black pepper
- Paper towels
- Large pan
- Small bowl
- Sugar (1 tsp | 2 tsp)
- Olive oil (4 tsp | 4 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Chickpeas **13.4 oz | 26.8 oz**
- Shallot **1 | 2**
- Poblano Pepper **1 | 2**
- Roma Tomato **1 | 2**
- Lime **1 | 2**
- White Wine Vinegar **5 tsp | 10 tsp**
- Southwest Spice Blend **2 TBSP | 4 TBSP**
- Tomato Paste **1.5 oz | 3 oz**
- Veggie Stock Concentrate **1 | 2**
- Flour Tortillas **6 | 12**
- Sour Cream **4 TBSP | 8 TBSP**
- Monterey Jack Cheese **½ Cup | 1 Cup**



1 PREP

Wash and dry all produce. Drain and rinse **chickpeas**. Halve, peel, and very thinly slice **shallot**. Core, deseed, and finely chop **poblano**. Dice **tomato**. Quarter **lime**.



2 PICKLE SHALLOT

In a medium bowl, combine **vinegar**, half the **shallot**, **1 tsp sugar** (2 tsp for 4 servings), a pinch of **salt**, and **1 TBSP water** until sugar and salt are mostly dissolved. Set aside to pickle, stirring occasionally, until ready to serve.



3 COOK CHICKPEAS

Pat **chickpeas** dry with paper towels; season with **salt**, **pepper**, and half the **Southwest Spice** (you'll use the rest later). Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add chickpeas and cook, stirring occasionally, until lightly browned and crisped, 4-5 minutes. Transfer to a second medium bowl.



4 MAKE FILLING

Heat another large drizzle of **olive oil** in same pan over medium-high heat. Add **poblano** and remaining **shallot**; season with **salt** and **pepper**. Cook, stirring, until softened, 3-4 minutes. Return **chickpeas** to pan and stir in **tomato paste**, **stock concentrate**, remaining **Southwest Spice**, and **¼ cup water** (½ cup for 4 servings). Cook, stirring, until chickpeas are coated in a thick sauce, 2-3 minutes.



5 WARM TORTILLAS & MAKE CREMA

Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds. In a small bowl, combine **sour cream** and a squeeze of **lime juice**. Season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 SERVE

Divide **filling** between **tortillas**. Top with **tomato**, **Monterey Jack**, **crema**, and as much **pickled shallot** as you like. Serve with remaining **lime wedges** on the side.

CRUNCH TIME

Try making a big batch of the crispy chickpeas again for a party app.



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