

INGREDIENTS

2 PERSON | 4 PERSON







Lemon



1 tsp | 2 tsp



4 TBSP | 8 TBSP Contains: Sesame



Shallot



Mini Cucumber



1 Clove | 2 Cloves Garlic



1 tsp | 2 tsp Paprika



2 TBSP | 4 TBSP Yogurt Contains: Milk



4 oz | 8 oz

Chickpeas



¼ oz | ½ oz Parsley



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

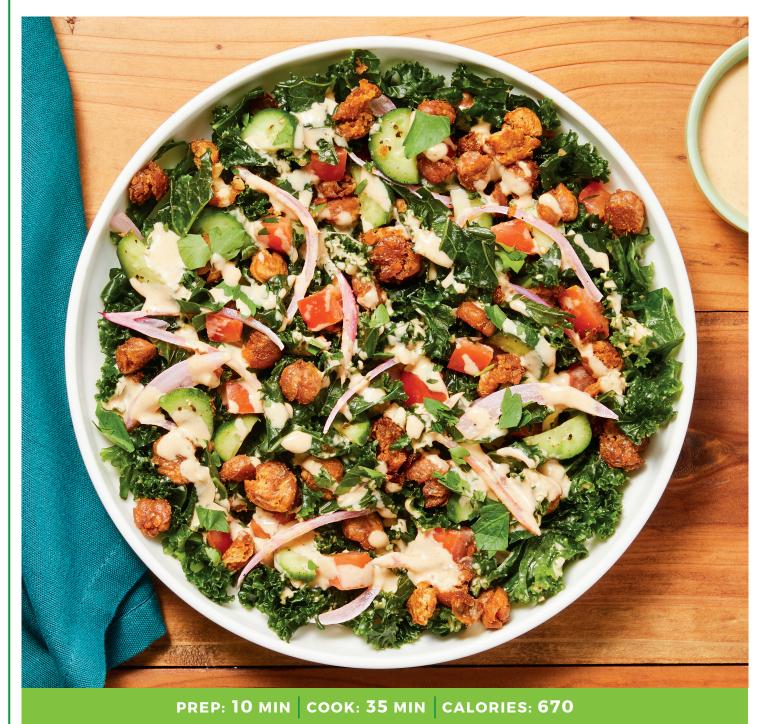
HELLO

CRISPY CHICKPEAS

Roasting turns these protein-packed legumes deliciously crunchy.

CRISPY CHICKPEA & KALE SALAD

with Cucumber, Pickled Shallot & Lemony Tahini Dressing





KALE YEAH

Why do we ask you to add olive oil before massaging the kale? This addition helps the leaves become extra-tender (and deliver plenty of flavor, too).

BUST OUT

- Small bowl
- Baking sheet
- Plastic wrap Strainer
- Mallet Medium bowl
- Paper towels
 - Large bowl
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 3 TBSP)
- Sugar (1 tsp | 2 tsp)

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1 PREP & SEASON VEGGIES

- · Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Dice tomato into ½-inch pieces. Trim and halve **cucumber** lengthwise; slice crosswise into 1/4-inch-thick half-moons. Season tomato and cucumber with a pinch of salt and pepper.
- Halve **lemon**. Halve, peel, and very thinly slice **shallot**. Peel and mince or grate garlic. Remove and discard any large stems from **kale**; chop into bite-size pieces. Roughly chop parsley.



2 PICKLE SHALLOT

- In a small microwave-safe bowl, combine juice from half the lemon, 1 TBSP water. 1/2 tsp sugar, salt, and pepper (use juice from one whole lemon, 2 TBSP water, and 1 tsp sugar for 4 servings). Stir in shallot.
- · Cover bowl with plastic wrap and microwave for 1 minute. Set aside to pickle.



3 SMASH & ROAST CHICKPEAS

- Meanwhile, drain and rinse chickpeas: thoroughly pat dry with paper towels.
- · Place chickpeas on a baking sheet; arrange a large piece of plastic wrap on top. Lightly smash chickpeas with a mallet or heavy-bottomed pan, breaking them apart. TIP: No need to pulverize-aim to keep the chickpeas somewhat intact.
- · Remove plastic wrap. To chickpeas on sheet, add a large drizzle of olive oil, cumin, 3/4 tsp paprika (11/4 tsp for 4 servings), salt, and pepper. (You'll use the rest of the paprika later.) Toss to combine; spread across sheet in a single layer.
- · Roast on top rack until crispy, 18-20 minutes.



4 MAKE DRESSING

- Remove plastic wrap from bowl with pickled shallot; drain shallot, reserving pickling liquid.
- In a medium bowl, combine garlic, tahini, yogurt, juice from remaining lemon, remaining paprika, 1 TBSP olive oil, 1 TBSP pickling liquid, and ½ tsp sugar (2 TBSP olive oil, 2 TBSP pickling liquid, and 1 tsp sugar for 4 servings). Add water 1 tsp at a time until **dressing** reaches a drizzling consistency. Season with salt and pepper.



5 FINISH SALAD

- In a large bowl, combine **kale** and a drizzle of olive oil. Using your hands, massage until leaves are tender, 1 minute. TIP: Knead the kale leaves like dough.
- To bowl with kale, add pickled shallot, tomato, cucumber, half the parsley, and half the dressing. Toss to combine.



6 SERVE

• Divide salad between bowls. Top with chickpeas and remaining parsley; drizzle with remaining dressing. Serve.