



HARISSA SWEET POTATO PITA POCKETS

with Cucumber Dill Salad



HELLO HARISSA MAYO

The creamy condiment gets a kick from the North African spice blend.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 800**



Sweet Potatoes



Garlic



Dill



Mayonnaise
(Contains: Eggs)



Whole Wheat Pitas
(Contains: Wheat)



Harissa Powder



Cucumber



Avocado



White Wine Vinegar



Pine Nuts
(Contains: Tree Nuts)

START STRONG


If you have a moment, toast the pine nuts in a dry pan over medium-low heat, which will bring out some extra nutty flavors.

BUST OUT

- 2 Baking sheets
- Small bowl
- Medium bowl
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Harissa Powder  1 TBSP | 2 TBSP
- Garlic 1 Clove | 2 Cloves
- Cucumber 1 | 2
- Dill ¼ oz | ½ oz
- Avocado 1 | 2
- Mayonnaise 3 TBSP | 4 TBSP
- White Wine Vinegar 2 TBSP | 4 TBSP
- Whole Wheat Pitas 2 | 4
- Pine Nuts 1 oz | 2 oz

HELLO WINE



PAIR WITH
Videira Palmela DOC
Rosé, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

 HelloFRESH



1 ROAST SWEET POTATOES

Wash and dry all produce. Preheat oven to 450 degrees. Slice **sweet potatoes** into ¼-inch-thick rounds. Toss on a baking sheet with a drizzle of **olive oil**, **1 tsp harissa powder** (we sent more), and a pinch of **salt** and **pepper**. Roast until tender, about 20 minutes, flipping halfway through. **TIP:** Keep an eye on these—they can burn easily.



4 MAKE CUCUMBER SALAD

In a medium bowl, toss **cucumber**, **dill**, **vinegar**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**.



2 PREP

Mince or grate **1 clove garlic** (we sent more). Halve **cucumber** lengthwise, then slice into thin half-moons. Pick fronds from **dill** and discard stems. Roughly chop fronds until you have about 2 tsp. Halve, pit, and peel **avocado**, then thinly slice.



5 TOAST PITAS

Cut **pitas** in half to create 4 pockets and place on another baking sheet. When sweet potatoes are almost done, after 18-20 minutes of roasting, put pitas in oven. Toast until warmed through but not crispy, 2-3 minutes. **TIP:** If there's room, you can place pitas on the same baking sheet as sweet potatoes instead of on a second baking sheet.



3 MAKE HARISSA MAYO

In a small bowl, combine **3 TBSP mayonnaise** (we sent more), a pinch of **garlic**, and a pinch of **harissa powder**. Give mixture a taste and add more garlic and harissa powder as desired. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Spread **harissa mayo** inside each **pita** half, then fill with **sweet potatoes**, **avocado**, a few **pine nuts**, and a small amount of **cucumber salad**. Divide stuffed pitas between plates. Add remaining cucumber salad to the side and sprinkle with remaining pine nuts.

FILL 'ER UP!

These pitas are fully loaded with veggie deliciousness.

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