



# 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


During the hustle and bustle of the season, sometimes it helps to pause for the finer things. If you have a moment, toast the pine nuts in a pan over medium-low heat to bring out their flavor.

## 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 5 tsp | 10 tsp
- Whole Wheat Pitas 2 | 4
- Pine Nuts 1 oz | 2 oz

## HELLO WINE



PAIR WITH  
Le Coq Bleu  
Côtes du Rhône Rouge, 2016

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## 1 ROAST SWEET POTATOES

Wash and dry all produce. Adjust rack to middle position and 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.



## 4 MAKE CUCUMBER SALAD

In a medium bowl, toss **cucumber**, **chopped 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 and roughly chop enough fronds from **dill** to give you 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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