HARISSA SWEET POTATO PITA POCKETS

with Cucumber Dill Salad



HELLO HARISSA MAYO

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



Sweet Potatoes Garlic









Mayonnaise (Contains: Eggs)

Whole Wheat Pitas



White Wine Vinegar



PREP: 10 MIN TOTAL: 30 MIN

CALORIES: 800

Harissa Powder

Cucumber

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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 4 oz | ½ oz

• Avocado 1 2

• Mayonnaise 3 TBSP | 4 TBSP

• White Wine Vinegar 5 tsp | 10 tsp

• Pine Nuts 1 oz | 2 oz

2 | 4

HELLO WINE



PAIR WITH
Le Coq Bleu
Câtas du Dhât

Whole Wheat Pitas

Côtes du Rhône Rouge, 2016

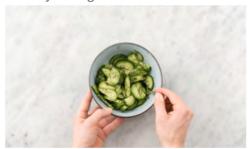
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ROAST SWEET POTATOES

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.



MAKE CUCUMBER SALAD
In a medium bowl, toss cucumber,
chopped dill, vinegar, a drizzle of olive
oil, and a pinch of salt and pepper.



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.



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.



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.



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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