



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 Potato



Garlic



Dill



Mayonnaise
(Contains: Soy, Eggs)



Whole Wheat Pitas
(Contains: Wheat, Soy)



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 Potato 1 | 2
- 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

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1 ROAST SWEET POTATOES
Wash and dry all produce. Preheat oven to 450 degrees. Slice **sweet potato** 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**, **dill**, **white wine 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 scoop flesh from **avocado**, then thinly slice.



5 TOAST PITAS
Cut **pitas** in half to create 4 pockets and place on a baking sheet. When **sweet potato** is 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 any remaining pine nuts.

FILL 'ER UP!

These pitas are fully loaded with veggie deliciousness.



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