

# 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 Potato

Harissa Powder



Cucumber



Avocado







Whole Wheat Pitas (Contains: Wheat, Soy)



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 ClovesCucumber 1 | 2

• Avocado 1 | 2

• Mayonnaise 3 TBSP | 4 TBSP

White Wine VinegarWhole Wheat Pitas2 TBSP | 4 TBSP2 | 4

• Pine Nuts 1 oz 2 oz

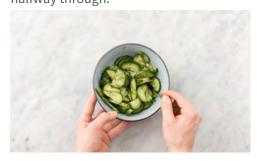
#### **HELLO WINE**

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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.



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.



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.



with **salt** and **pepper**.



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.



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.