



SPICED CHICKPEA FRITTERS

with Greek Salad, Pita & Garlicky White Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Persian Cucumber



1 | 2
Roma Tomato



1 | 2
Shallot



¼ oz | ½ oz
Dill



1 | 1
Lemon



1 Clove | 2 Cloves
Garlic



½ Cup | 1 Cup
Feta Cheese
Contains: Milk



6 TBSP | 12 TBSP
Sour Cream
Contains: Milk



13.4 oz | 26.8 oz
Chickpeas



82 g | 164 g
Tempura Mix
Contains: Eggs, Milk, Wheat



1 TBSP | 2 TBSP
Shawarma Spice Blend



2 | 4
Whole Wheat Pitas
Contains: Wheat

HELLO

TEMPURA BATTER

This crispy, light-as-air coating turns shawarma-spiced chickpeas into golden fritters.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 930



CHICKPEAS OF MY HEART

As you make your fritter batter in step 3, we tell you to mash your chickpeas until almost smooth.

Why? Mashing helps them combine more easily with the spices, dill, and aromatics, and gives the mixture a fuller body for easier frying. We do love the texture that a few larger pieces of chickpeas give the fritters, though!

BUST OUT

- 2 Small bowls
- Strainer
- Medium bowl
- Potato masher
- Large bowl
- Whisk
- Large pan
- Slotted spoon
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (for frying)

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. (TIP: If you have a toaster oven, feel free to skip preheating—you'll use it to toast the pitas in step 5.) Wash and dry all produce.
- Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Dice **tomato**. Halve, peel, and thinly slice **half the shallot**; mince remaining shallot. Pick and roughly chop **fronds from dill**. Quarter **lemon**. Peel and mince or grate **garlic**.



4 COOK FRITTERS

- Heat a **½-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat. Once oil is shimmering and hot enough that a **drop of batter** sizzles when added to the pan, carefully add heaping **¼-cup scoops of chickpea batter**. TIP: Add your batter to the pan close to the oil to avoid splatter. You may need to cook fritters in batches.
- Cook **fritters** until golden brown and crisp, 3-4 minutes per side.
- Using a slotted spoon, carefully transfer fritters to a paper-towel-lined plate. Season with a **pinch of salt**. Turn off heat.



2 MAKE SALAD & SAUCE

- In a small bowl, combine **cucumber, tomato, sliced shallot, half the chopped dill**, and **half the feta** (save the rest for serving). Stir in a **drizzle of olive oil** and a **squeeze of lemon juice** to taste. Season with **salt** and **pepper**.
- In a second small bowl, combine **sour cream** with a **pinch of garlic** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



5 TOAST PITAS

- While fritters cook, toast **pitas** on top rack (use a baking sheet or place directly on oven rack) until warm and pliable. TIP: You can use your toaster oven instead, if you have one. Keep an eye on the pitas as they toast—they should be soft, not crispy.
- Halve pitas crosswise.



3 MIX BATTER

- Drain and rinse **chickpeas**. Place in a medium bowl; mash with a potato masher or fork until almost smooth. (It's OK if there are still some larger chickpea pieces.)
- In a large bowl, whisk together **tempura mix, Shawarma Spice, salt** (we used ¾ tsp), and **½ cup water** until smooth. (For 4 servings, use 1½ tsp salt and ¾ cup water.) TIP: If tempura mixture is too thick, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.
- Stir in mashed chickpeas, **minced shallot, remaining garlic**, and **remaining chopped dill**. Season with **pepper**.



6 SERVE

- Divide **fritters** and **salad** (draining first) between plates. Top with **remaining feta**. Serve with **pitas, sauce**, and **remaining lemon wedges** on the side. TIP: If you like, stuff pitas with fritters and salad, then drizzle with sauce for falafel-inspired sandwiches!