



VEGAN CHICKPEA SALAD SANDOS

with Guacamole, Tomato & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 TBSP | 1 TBSP
Fry Seasoning



1 | 2
Chickpeas



2 | 4
Scallions



¼ oz | ½ oz
Parsley



1 | 1
Lemon



1 | 2
Tomato



½ Cup | 1 Cup
Guacamole



1 tsp | 2 tsp
Garlic Powder



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



4 oz | 8 oz
Bacon

Calories: 1230



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 970



HELLO

FRY SEASONING

Our blend of paprika, garlic powder, and onion powder makes for extra-tasty taters.

BEAN THERE, DONE THAT

No need to mash the chickpeas too much—leave about *half* of them intact (or lightly mashed) so there's variety in every bite.

BUST OUT

- Baking sheet
- Strainer
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (10 tsp | 18 tsp)
- Medium bowl
- Potato masher
- Large pan

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **large drizzle of oil, half the Fry Seasoning (all for 4 servings), salt, and pepper.**
- Roast on top rack until browned and tender, 20-25 minutes.



2 PREP

- While potatoes roast, drain and rinse **chickpeas**; pat dry with paper towels. Trim and thinly slice **scallion greens (save whites for another use)**. Finely chop **parsley**. Quarter **lemon**. Thinly slice **tomato** into rounds; season with **salt and pepper.**



3 MAKE CHICKPEA SALAD

- Place **chickpeas** in a medium bowl and mash with a potato masher or fork until about half the chickpeas are smooth (**leave some larger pieces for texture!**).
- Add **scallion greens, parsley, guacamole, garlic powder, a large drizzle of olive oil, and as much lemon juice** as you like. Season generously with **salt (we used 1 tsp; 2 tsp for 4 servings)** and **pepper**. Stir until combined.



4 TOAST BREAD

- Brush each side of **sourdough slices** with a **drizzle of olive oil.**
- Heat a large pan over medium-high heat. Add bread; toast until golden brown, 2-3 minutes per side (**work in batches for 4 servings, adding more olive oil between batches as needed**).



5 ASSEMBLE

- Top **half the toasted sourdough** with **chickpea salad** and **seasoned tomato.**
- Close **sandwiches** and halve on a diagonal.

👉 Add **bacon** to **sandwiches.**

- 👉 Turn off heat; wipe out pan used for bread. Return pan to medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Transfer to a paper-towel-lined plate.



6 SERVE

- Divide **sandwiches** and **potato wedges** between plates. Serve.

*Bacon is fully cooked when internal temperature reaches 145°.