



FLATBREAD FATTOUSH SALAD

with Crispy Chickpeas and Garlic Oil



HELLO ZA'ATAR

The herby Middle Eastern seasoning adds major aromatics

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 780



Green Olives



Grape Tomatoes



Chickpeas



Flatbreads
(Contains: Wheat)



White Wine
Vinegar



Cumin



Persian
Cucumbers



Shallot



Garlic



Za'atar



Feta Cheese
(Contains: Milk)

START STRONG

Keep your eye on the pan as the garlic cooks: you want to take it off heat as soon as it turns golden and crisp, which may happen sooner than you think.

BUST OUT

- Strainer
- Baking sheet
- Small pan
- Slotted spoon
- Medium bowl
- Large bowl
- Olive oil (8 tsp | 16 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Green Olives 1 oz | 2 oz
- Persian Cucumbers 2 | 4
- Grape Tomatoes 4 oz | 8 oz
- Shallot 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Chickpeas 1 Box | 2 Boxes
- Cumin 1 tsp | 2 tsp
- Flatbreads 2 | 4
- Za'atar 2 tsp | 4 tsp
- White Wine Vinegar 2 TBSP | 4 TBSP
- Feta Cheese ½ Cup | 1 Cup

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1 PREHEAT AND PREP

Wash and dry all produce.

Preheat oven to 425 degrees. Slice **olives** crosswise. Slice **cucumbers** into thin rounds. Halve **grape tomatoes** lengthwise. Halve, peel, and thinly slice **shallot**. Thinly slice **garlic** crosswise. Drain and rinse **chickpeas**.



4 MAKE FLATBREAD CRISPS

With about 10 minutes left on chickpeas, cut **flatbreads** into 1-inch squares. Toss in a medium bowl with **za'atar** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Add to baking sheet with **chickpeas** and carefully spread out. Return sheet to oven and continue baking until flatbread is toasty and crisp, 6-8 minutes.



2 BAKE CHICKPEAS

On a baking sheet, toss **chickpeas**, **cumin**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**. Bake in oven until crisp, about 20 minutes. **TIP:** Chickpeas may pop in oven—it's natural.



5 MAKE VINAIGRETTE

Whisk **vinegar** into pan with **garlic oil**. Season with **salt** and **pepper**. Once **chickpeas** and **flatbread** are done, remove from oven and set aside to cool for a few minutes. Transfer to a large bowl.



3 MAKE GARLIC OIL

Heat **2 TBSP olive oil** in a small pan over medium heat. Add **garlic** and cook until it just begins to brown, 1-2 minutes. Remove pan from heat. Using a slotted spoon, remove garlic from pan and discard.



6 TOSS SALAD AND SERVE

Add **cucumber**, **olives**, **tomatoes**, and as much **shallot** as you like to same bowl. Drizzle with **vinaigrette** (to taste) and toss thoroughly to coat. (**TIP:** If salad seems dry, add more olive oil.) Season generously with **salt** and **pepper**. Divide between bowls, then sprinkle with **feta**.

EXQUISITE!

You can also use garlic oil to add extra flavor to pastas, veggies, and more.