



Fattoush Salad with Roasted Chickpeas

Spiced Pita and Feta Cheese

Veggie

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chickpeas



Shawarma Spice Blend



Garlic



Pita Bread



Grape Tomatoes



Mini Cucumber



Parsley



Green Olives



Green Onions



White Wine Vinegar



Feta Cheese

HELLO SHAWARMA SPICE

Our shawarma spice is a unique blend of smoky, sweet and delicious

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

2 Baking sheets, measuring spoons, strainer, large bowl, parchment paper, whisk, aluminum foil

Ingredients

	2 Person	4 Person
Chickpeas	398 ml	796 ml
Shawarma Spice Blend	1 tbsp	2 tbsp
Garlic	6 g	12 g
Pita Bread	2	2
Grape Tomatoes	227 g	454 g
Mini Cucumber	132 g	264 g
Parsley	14 g	14 g
Green Olives	30 g	60 g
Green Onions	2	4
White Wine Vinegar	2 tbsp	4 tbsp
Feta Cheese	½ cup	1 cup
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep chickpeas and garlic

Drain and rinse **chickpeas**. Toss **chickpeas** with **half the shawarma spice blend** and **1 tbsp oil** (dbl for 4 ppl), on a parchment-lined baking sheet. Season with **salt** and **pepper**. Peel **garlic**. Toss **garlic** with **½ tsp oil** (dbl for 4 ppl), on a small sheet of foil. Wrap tightly and place on the same baking sheet.



Roast chickpeas and garlic

Roast **chickpeas** and **garlic** in the **middle** of the oven, stirring **chickpeas** halfway through cooking, until golden-brown, 28-30 min.



Toast pitas

While **chickpeas** and **garlic** roast, cut **pita** into 1-inch pieces. Toss **pita** and **remaining shawarma spice blend** with **1 tbsp oil** (dbl for 4 ppl), on another parchment-lined baking sheet. Season with **salt** and **pepper**. Bake in the **top** of the oven, until golden-brown and crisp, 4-5 min.



Prep

While **pita** toasts, halve **tomatoes**. Thinly slice **green onions**. Cut **cucumbers** into ½-inch thick half-moons. Roughly chop **olives**. Roughly chop **parsley**.



Make dressing

Add **roasted garlic cloves** to a large bowl. Using a fork, mash **cloves**. Whisk in **vinegar**, **1 tsp sugar**, **2 tbsp oil** and **1 tbsp water** (dbl all for 4 ppl). Season with **salt** and **pepper**.



Finish and serve

Add **chickpeas**, **green onions**, **tomatoes**, **cucumbers**, **parsley**, **olives** and **half the feta** in the bowl with dressing. Toss together. Divide **pitas** between bowls and top with the **chickpea mixture**. Sprinkle over **remaining feta**.

Dinner Solved!