



SWEET POTATO SUNSHINE BOWL

with Crispy Chickpeas, Avocado, and Citrus Dressing over Farro



HELLO FARRO

An ancient grain that's rich in fiber and full of nutty flavor

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 980**



Veggie Stock Concentrate



Lemon



Chickpeas



Dijon Mustard



Arugula



Feta Cheese
(Contains: Milk)



Orange



Sweet Potatoes



Farro
(Contains: Wheat)



Avocado



Almonds
(Contains: Tree Nuts)

START STRONG

The chickpeas may pop a bit while they're roasting in the oven. Don't worry—this is completely natural.

BUST OUT

- Medium pot
- Peeler
- Strainer
- Baking sheet
- Medium bowl
- Olive oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------------|-----------------|
| • Veggie Stock Concentrate | 1 2 |
| • Orange | 1 2 |
| • Lemon | 1 1 |
| • Sweet Potatoes | 2 4 |
| • Chickpeas | 1 Box 2 Boxes |
| • Farro | ¾ Cup 1½ Cups |
| • Dijon Mustard | 1 tsp 2 tsp |
| • Avocado | 1 2 |
| • Arugula | 2 oz 4 oz |
| • Almonds | 1 oz 2 oz |
| • Feta Cheese | ½ Cup 1 Cup |

HELLO WINE



PAIR WITH
Saia Palmela DOC Rosé, 2015

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. In a medium pot, bring **3½ cups water** and **stock concentrate** to a boil. Halve **orange** and **lemon** crosswise. Peel **sweet potatoes**, then cut into ½-inch cubes. Drain and rinse **chickpeas**.



4 MAKE DRESSING

In a medium bowl, whisk together **1 tsp mustard** (we sent more), **juice** from 1 lemon half, **juice** from 1 orange half, and a large drizzle of **olive oil**. Season with **salt** and **pepper**. **TIP:** To add extra citrus to the salad, peel remaining orange half and chop into pieces.



2 ROAST SWEET POTATOES

Toss **sweet potatoes** on one side of a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Toss **chickpeas** on other side of sheet with another drizzle of olive oil and a pinch of salt and pepper. Roast in oven until sweet potatoes are tender and chickpeas are crisp, 20-25 minutes.



5 PREP AVOCADO AND DRESS FARRO

Halve, peel, and pit **avocado**, then thinly slice. Toss **farro** with half the **dressing**.



3 COOK FARRO

Once water is boiling, add **farro** to pot. Cover, lower heat, and simmer until tender, 25-30 minutes. **TIP:** If there is still water in pot after cooking, drain farro, then return to pot.



6 FINISH AND PLATE

Divide **farro** between plates. Toss **arugula** with as much of remaining **dressing** as you like, then place on top of farro. Add **sweet potatoes**, **chickpeas**, **avocado**, and **orange pieces** (if using) on top, then sprinkle with **almonds** and **feta**.

JUICY!

That orange and lemon dressing is like liquid sunshine.

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