



VEGGIE FATTOUSH SALAD

with Crispy Chickpeas, Za'atar Pitas, and Garlic Oil



HELLO ZA'ATAR

The herby Middle Eastern seasoning adds major aromatics.

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 800



Mixed Olives



Grape Tomatoes



Garlic



Cumin



Za'atar



Feta Cheese
(Contains: Milk)



Persian Cucumbers



Shallot



Chickpeas



Pitas
(Contains: Wheat)



White Wine Vinegar



Parsley

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
- 2 Baking sheets
- Small pan
- Slotted spoon
- Large bowl
- Olive oil (8 tsp | 16 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------|---------------------|
| • Mixed Olives | 1 oz 2 oz |
| • Persian Cucumbers | 2 4 |
| • Grape Tomatoes | 4 oz 8 oz |
| • Shallot | 1 2 |
| • Garlic | 2 Cloves 2 Cloves |
| • Parsley | ¼ oz ¼ oz |
| • Chickpeas | 1 Box 2 Boxes |
| • Cumin | 1 tsp 2 tsp |
| • Pitas | 2 4 |
| • Za'atar | 1 tsp 2 tsp |
| • White Wine Vinegar | 2 TBSP 4 TBSP |
| • Feta Cheese | ½ Cup 1 Cup |

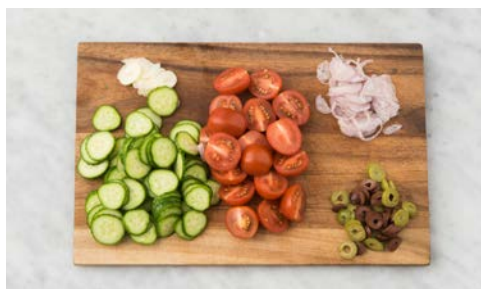
HELLO WINE



PAIR WITH
Saia Palmela DOC Rosé, 2015

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1 PREHEAT AND PREP

Wash and dry all produce.

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



4 MAKE PITA CRISPS

Sprinkle **pitas** with a drizzle of **olive oil, za'atar, salt, and pepper**.

Place on another baking sheet and toast in oven until crisp and toasty, 6-8 minutes. (**TIP:** You can add the pitas to the baking sheet with the chickpeas, if there's room.) Remove from oven and let cool. Once cool enough to handle, cut into 1-inch squares. Place squares and cooled **chickpeas** in a large bowl.



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.) Set aside and let cool for a few minutes after removing from oven.



5 MAKE VINAIGRETTE

Whisk **vinegar** into pan with **garlic oil**. Season with **salt and pepper**.



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 PLATE

Add **cucumber, olives, tomatoes, parsley**, and as much **shallot** as you like to bowl with pitas and chickpeas.

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.

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