## FLATBREAD FATTOUSH SALAD

with Crispy Chickpeas and Garlic Oil



### HELLO **ZA'ATAR**

The herby Middle Eastern seasoning adds major aromatics



Green Olives **Grape Tomatoes** 



Chickpeas



Flatbreads (Contains: Wheat)



White Wine Vinegar



Cumin



Cucumbers









PREP: 15 MIN

TOTAL: 35 MIN

CALORIES: 780

#### 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

• Cumin

• 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

• Flatbreads 2 | 4

1 tsp | 2 tsp

• Za'atar 2 tsp | 4 tsp

White Wine Vinegar 2 TBSP | 4 TBSP

• Feta Cheese ½ Cup | 1 Cup

Share your #HelloFreshPics with us! (800) 733-2414 HelloFresh.com hello@hellofresh.com



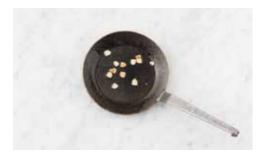


# PREHEAT AND PREP Wash and dry all produce. Preheat oven to 425 degrees. Slice

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.



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.



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.



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.



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.



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.