



# VEGAN SHAWARMA-SPICED CHICKPEAS

with Pistachio Rice, Cucumber Salad & Garlicky White Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Chickpeas



1 | 2  
Shallot



2 Cloves | 4 Cloves  
Garlic



½ oz | 1 oz  
Pistachios  
Contains: Tree Nuts



2 | 4  
Veggie Stock  
Concentrates



1 TBSP | 2 TBSP  
Shawarma Spice  
Blend



½ Cup | 1 Cup  
Basmati Rice



1 | 2  
Mini Cucumber



4 oz | 8 oz  
Grape Tomatoes



1 | 2  
Lemon



6 TBSP | 12 TBSP  
Vegan Mayo



1 tsp | 2 tsp  
Hot Sauce



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the  
**HelloCustom** instructions on the flip side of this card.



1½ Cups | 2½ Cups  
Brown Rice

Calories: 1090



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 970



HELLO

## SHAWARMA SPICE BLEND

This aromatic spice blend features turmeric, cumin, coriander, and allspice.

## MAKING THE CUT

Always seem to squish tomatoes when you're slicing? Switch to a serrated or bread knife! The teeth on the blade will cut through the skin every time.

## BUST OUT

- Strainer
- Paper towels
- Medium bowl
- Aluminum foil
- Baking sheet
- Small pot
- Zester
- Small bowl
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp)
- Olive oil (1 tsp | 2 tsp)

## SHARE THE LOVE



Gift **FREE** boxes to your friends and earn credit when they try us out.

The more boxes you cook, the bigger the rewards!

Scan the QR code to share and earn.



## 1 START PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Drain and rinse **chickpeas**; dry thoroughly with paper towels, removing as much moisture as possible. Halve, peel, and thinly slice **shallot**; mince a few slices until you have 2 TBSP (**4 TBSP for 4 servings**). Peel and mince or grate **garlic**. Roughly chop **pistachios**.



## 2 ROAST CHICKPEAS

- In a medium bowl, toss **chickpeas** with **half the stock concentrates**, **half the Shawarma Spice Blend** (you'll use the rest in the next step), a **large drizzle of oil**, and a **pinch of salt and pepper**.
- Spread chickpeas out in a single layer on a **lightly oiled** foil-lined baking sheet. Roast on top rack, tossing halfway through, until chickpeas are slightly crispy, 18-20 minutes. (It's natural for chickpeas to pop a bit while roasting.)
- Wipe out bowl.



## 3 COOK RICE

- While chickpeas roast, heat a **large drizzle of oil** in a small pot (use a medium pot for 4 servings) over medium-high heat. Add **minced shallot**, **half the garlic**, **half the pistachios**, **remaining Shawarma Spice Blend**, and a **big pinch of salt**. Cook, stirring, until fragrant, 30-60 seconds.
- Stir in **rice**, **remaining stock concentrates**, and **¾ cup water** (1½ cups for 4). Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.

Swap in **brown rice** for basmati rice; use **1¾ cups water** (3½ cups for 4). Cook for 20-25 minutes. (Save basmati rice for another use.)



## 4 FINISH PREP & MAKE SALAD

- Quarter **cucumber** lengthwise; slice into ½-inch-thick pieces. Halve **tomatoes** lengthwise. Zest and quarter **lemon**.
- In bowl used for chickpeas, combine cucumber, tomatoes, and as much **sliced shallot** as you like. Toss with **half the lemon zest**, **juice from one lemon wedge**, and a **drizzle of olive oil**. (For 4 servings, use juice from two wedges and a large drizzle of olive oil.) Season with **salt** and **pepper** to taste.



## 5 MAKE WHITE SAUCE

- In a small bowl, whisk together **vegan mayo**, **remaining garlic**, **remaining lemon zest**, and **juice from one lemon wedge** (two wedges for 4 servings).
- Whisk in **2 TBSP water** (4 TBSP for 4) until combined. (If needed, add water 1 tsp at a time until sauce reaches a drizzling consistency.) Season **white sauce** with **salt** and **pepper** to taste.



## 6 FINISH & SERVE

- Fluff **rice** with a fork. Season with **salt** and **pepper**.
- Divide rice between shallow bowls. Top with **cucumber salad** and **roasted chickpeas** in separate sections. Drizzle everything with **white sauce** and as much **hot sauce** as you like. Sprinkle with **remaining pistachios** and serve with **remaining lemon wedges** on the side.