



# CREAMY PESTO CHICKPEA SALAD SANDWICHES

with Lemony Spinach & Potato Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 TBSP | 1 TBSP  
Fry Seasoning



1 | 2  
Lemon



1 | 2  
Chickpeas



2 | 4  
Scallions



¼ oz | ¼ oz  
Dill



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



4 TBSP | 8 TBSP  
Pesto  
Contains: Milk



4 Slices | 8 Slices  
Sourdough Bread  
Contains: Soy, Wheat



2.5 oz | 5 oz  
Spinach



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



\*The ingredient you received may be a different color.



### HelloCustom

2 PERSON | 4 PERSON

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



4 oz | 8 oz  
Bacon

Calories: 1370



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1110



HELLO

### CHICKPEA SALAD SANDWICH

A plant-powered spin on classic chicken salad

### HOT POTATO

We all love crispy potatoes! To get 'em extra crunchy, place your baking sheet in the oven while it preheats. Sizzlin' spuds on a hot pan = crispy goodness!

### BUST OUT

- Baking sheet
- Strainer
- Paper towels
- Small bowl
- 2 Medium bowls
- Potato masher
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP)  
Contains: Milk

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### 1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **large drizzle of oil, half the Fry Seasoning (all for 4 servings), salt, and pepper.**
- Roast on top rack until browned and tender, 20-25 minutes.



### 2 PREP

- Meanwhile, quarter **lemon**. Drain and rinse **chickpeas**; pat dry with paper towels. Trim and thinly slice **scallions**. Pick **dill fronds** from stems; finely chop fronds.



### 3 MAKE PESTO MAYO

- In a small bowl, combine **mayonnaise, pesto,** and a **squeeze of lemon juice.** Season with **salt** and **pepper.**
- ⚡ Heat a large dry pan over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.



### 4 MAKE CHICKPEA SALAD

- Place **chickpeas** in a medium bowl and mash with a potato masher or fork until about half the chickpeas are smooth (**leave some larger chickpeas pieces for texture-packed bites!**).
- Stir in **scallions, half the pesto mayo,** as much **dill** as you like, and **lemon juice** to taste. Season with **salt** and **pepper.**



### 5 TOAST BREAD & TOSS SPINACH

- Melt **1 TBSP butter** in a large pan over medium heat. Add **sourdough slices**; toast until golden brown, 2-3 minutes per side. (**Work in batches if necessary, adding more butter for each batch.**)
- In a second medium bowl (**large bowl for 4 servings**), toss **spinach** with a **drizzle of olive oil, a squeeze of lemon juice, salt, and pepper.**



### 6 ASSEMBLE & SERVE

- Spread **half the sourdough slices** with **remaining pesto mayo.**
- Fill with **chickpea salad** and as much **spinach** as you like. Close **sandwiches** and halve on a diagonal.
- Divide sandwiches, **potato wedges,** and any remaining spinach between plates. Serve.

⚡ Use pan used for bacon here.

⚡ Add **bacon** to sandwiches along with **chickpea salad.**

\*Bacon is fully cooked when internal temperature reaches 145°.