



CURRIED CHICKPEA FRITTERS

with Spinach Rice Pilaf, Pickled Raisins & Creamy Garlic Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Chickpeas



82 g | 164 g
Tempura Batter Mix
Contains: Eggs, Milk, Wheat



1 | 1
Red Onion



1 TBSP | 2 TBSP
Curry Powder



2 | 2
Scallions



½ Cup | 1 Cup
Basmati Rice



2 TBSP | 4 TBSP
Yogurt
Contains: Milk



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 | 1
Lemon



1 Clove | 2 Cloves
Garlic



1 oz | 2 oz
Golden Raisins



2.5 oz | 5 oz
Spinach



½ oz | 1 oz
Cashews
Contains: Tree Nuts



1 | 2
Veggie Stock Concentrate



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THERE TOO. SCAN HERE TO GET HELP!

HELLO

CURRY POWDER

A fragrant spice blend, including turmeric, fenugreek, and cumin

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 980



'PEAS OF MY HEART

As you make your batter, you'll lightly mash chickpeas until almost smooth. The combo of textures will help the fritters hold their shape.

BUST OUT

- Medium bowl
 - Potato masher
 - Strainer
 - Large pan
 - Small pot
 - Slotted spoon
 - 2 Small bowls
 - Paper towels
-
- Kosher salt
 - Black pepper
 - Cooking oil (for frying)
 - Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- **Wash and dry produce.**
- Halve, peel, and finely dice **onion** until you have 1 cup; mince remaining onion until you have 2 TBSP and set aside in a medium bowl for Step 4. (For 4 servings, finely dice whole onion; mince diced onion until you have 4 TBSP.) Trim and thinly slice **scallions**, separating whites from greens. Roughly chop **spinach**. Quarter **lemon**. Peel and mince **garlic**. Drain and rinse **chickpeas**.



4 MAKE BATTER

- Add **chickpeas** to bowl with **minced onion**. Mash chickpeas with a potato masher or fork until almost smooth. (It's OK if there are still some larger pieces.)
- Stir in **tempura batter mix**, **scallion greens**, **remaining garlic**, **1/3 cup water** (2/3 cup for 4 servings), and **2 tsp curry powder** (4 tsp for 4; be sure to measure) until evenly combined. Season with **salt** (we used 3/4 tsp; 1 1/2 tsp for 4) and **pepper**. **TIP: Batter should be thick but not dry—add more water 1 TBSP at a time if necessary.**



2 COOK RICE PILAF

- Melt **1 TBSP butter** in a small pot over medium-high heat (use **2 TBSP butter and a medium pot for 4 servings**). Add **diced onion**, **scallion whites**, **cashews**, and a **pinch of salt**. Cook, stirring, 1 minute.
- Stir in **rice**, **stock concentrate**, **3/4 cup water** (1 1/2 cups for 4), and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Turn off heat.
- Add **spinach**. Cover until wilted, about 2 minutes; stir to combine.



5 COOK FRITTERS

- Heat a **1/3-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat. Once oil is hot enough that a **drop of batter** sizzles when added to the pan, add **1/4-cup scoops of batter**. (TIP: You may need to work in batches. Carefully drop your batter close to the oil to avoid splatter.) Cook until golden brown and crisp, 3-4 minutes per side.
- Using a slotted spoon, transfer **fritters** to a paper-towel-lined plate. Season with a **pinch of salt**.



3 SOAK RAISINS & MIX SAUCE

- While rice cooks, place **raisins** in a small bowl (roughly chop any large raisins if necessary). Add **juice from one lemon wedge** (two wedges for 4 servings), a **pinch of salt**, and just enough **hot water to cover**. Set aside to pickle.
- In a separate small bowl, combine **sour cream**, **yogurt**, a **squeeze of lemon juice**, and a **pinch of garlic** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



6 SERVE

- Divide **rice pilaf** between plates and top with **chickpea fritters**. Drizzle with **creamy garlic sauce** and as many **pickled raisins** (draining first) as you like. Serve with any **remaining lemon wedges** on the side.