



CURRIED CHICKPEA BURGERS

with Tomato, Tangy Mayo & Scallion-Dill Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



2 | 4
Scallions



2 Cloves | 4 Cloves
Garlic



¼ oz | ½ oz
Dill



1 | 2
Tomato



5 tsp | 5 tsp
White Wine
Vinegar



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Dijon Mustard



1 | 2
Apricot Jam



1 tsp | 1 tsp
Turmeric



1 | 1
Chickpeas



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



1 TBSP | 1 TBSP
Curry Powder



2 | 4
Brioche Buns
Contains: Eggs, Milk,
Soy, Wheat



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.



8 oz | 16 oz
Broccoli Florets

Calories: 870



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 970



HELLO

CURRY POWDER

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

BEST SPUDS

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

BUST OUT

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

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Bring **1 TBSP butter** (2 TBSP for 4 servings) to room temperature. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Peel and mince **garlic**. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Pick and mince **fronds from dill**. Thinly slice **tomato** and season with **salt and pepper**.
- Cut **broccoli florets** into bite-size pieces if necessary. (Save potatoes for another use.)



4 MAKE CHICKPEA MIXTURE

- Drain and rinse **chickpeas**. Place **half the chickpeas** (all for 4 servings) in a large bowl. Mash with a potato masher or fork until almost smooth. **TIP: It's OK if there are some larger pieces.**
- Stir in **garlic, scallion whites, half the scallion greens, half the dill, half the curry powder, 3 TBSP tempura batter mix** (be sure to measure; we sent more), and **2 TBSP water** until thoroughly combined. (For 4, use all the curry powder, 6 TBSP tempura batter mix, and 4 TBSP water.) Taste and season with **salt** (we used ¼ tsp; ½ tsp for 4) and **pepper**.
- Divide **chickpea mixture** into two mounds (four mounds for 4).



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of olive oil** and a **pinch of salt and pepper**.
- Roast on top rack until browned and tender, 20-25 minutes.
- Swap in **broccoli** for potatoes; roast 12-15 minutes.



5 COOK PATTIES

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Using a silicone spatula, add **chickpea mounds** to pan and gently press to flatten into patties (rub a little oil on the bottom of the spatula to prevent sticking), each about as wide as a burger bun.
- Cook **patties** until golden brown and crisp, 3-4 minutes per side. (TIP: Add more oil when flipping the patties if needed.) Transfer to a plate.



3 MAKE TANGY MAYO

- In a small bowl, whisk together **mayonnaise, mustard, jam, half the turmeric** (all for 4 servings), and **2 tsp vinegar** (4 tsp for 4) until combined. (Be sure to measure the vinegar—we sent more.) Taste and season with **salt and pepper**.



6 FINISH & SERVE

- Meanwhile, halve and toast **buns** until golden; spread **softened butter** onto cut sides of bottom buns.
- Spread top buns with as much **tangy mayo** as you like. Fill buns with **chickpea patties** and **tomato**.
- Divide **chickpea burgers** and **potato wedges** between plates. Sprinkle potatoes with **remaining scallion greens** and **remaining dill**. Serve with remaining tangy mayo on the side for dipping.