



VEGAN TURKISH-SPICED CHICKPEA BOWLS

with Pistachio Basmati Rice & Lemon-Herb Hummus Sauce

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Basmati Rice



1 | 2
Chickpeas



1 | 2
Tomato



1 | 2
Red Onion



1 | 2
Lemon



1 | 2
Veggie Stock
Concentrate



1 TBSP | 2 TBSP
Turkish Spice Blend



½ oz | 1 oz
Pistachios
Contains: Tree Nuts



4 TBSP | 8 TBSP
Hummus
Contains: Sesame



1 Clove | 2 Cloves
Garlic



¼ oz | ¼ oz
Parsley



¼ oz | ¼ oz
Chives



1 oz | 2 oz
Golden Raisins



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HelloCustom

2 PERSON | 4 PERSON

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



1¼ Cups | 2½ Cups
Brown Rice

Calories: 960



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 840



HELLO

TURKISH SPICE BLEND

A warm and savory blend of cumin, garlic, coriander, and chili

PEAS OF YOUR HEART

After draining and rinsing your chickpeas, pat them super-dry with paper towels so they get nice and crispy in the oven.

BUST OUT

- Zester
- 2 Small bowls
- Strainer
- Small pot
- Paper towels
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (2 TBSP | 4 TBSP)

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Zest and quarter **lemon**. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince a few wedges until you have 2 TBSP (4 TBSP for 4). Peel and mince or grate **garlic**. Roughly chop **pistachios**. Dice **tomato** into ½-inch pieces. Drain and rinse **chickpeas**; pat very dry with paper towels. Roughly chop **parsley** and **chives**.
- In a small bowl, combine **raisins** with **juice from one lemon wedge (two wedges for 4)**.



4 MAKE SAUCE

- While everything roasts, in a second small bowl, combine **hummus**, **half the parsley and chives**, **2 TBSP olive oil (4 TBSP for 4 servings)**, and **juice from one lemon wedge (two wedges for 4)**. Season with **salt**.
- Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **minced onion, garlic, half the pistachios (save the rest for serving), half the Turkish Spice Blend (you'll use the rest in the next step)**, and a **pinch of salt**. Cook, stirring, 1 minute.
 - Stir in **rice, ¾ cup water (1½ cups for 4 servings), stock concentrate**, and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
 - Keep covered off heat until ready to use in Step 5.
- ↻ Swap in **brown rice** for basmati rice; use **1¾ cups water (3½ cups for 4 servings)**. Cook until tender, 20-25 minutes. Keep covered off heat until ready to use in Step 5. (Save basmati rice for another use.)



5 FINISH RICE & TOSS VEGGIES

- Fluff **rice** with a fork; stir in **raisins and their pickling liquid** and **remaining parsley and chives**. Season with **salt** and **pepper**.
- Toss **veggies and chickpeas** with **lemon zest**.



3 ROAST VEGGIES & CHICKPEAS

- Meanwhile, toss **onion wedges, tomato**, and **chickpeas** on a baking sheet with a **large drizzle of oil, remaining Turkish Spice Blend**, a **few pinches of salt**, and **pepper**. (For 4 servings, use 2 baking sheets; roast on top and middle racks, swapping rack positions halfway through.)
- Roast on top rack, tossing halfway through, until veggies are lightly charred and chickpeas are crispy, 18-20 minutes. (It's natural for chickpeas to pop a bit while roasting.)



6 SERVE

- Divide **rice** between shallow bowls or plates. Top with **veggies and chickpeas**. Drizzle with **hummus sauce** to taste.
- Garnish with **remaining pistachios** and a **squeeze of lemon juice** to taste. Serve with any **remaining lemon wedges** on the side.