



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 Mayonnaise



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)

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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**.



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.



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.



5 MAKE WHITE SAUCE

- In a small bowl, whisk together **mayonnaise, 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.



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 concentrate**, 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 servings)**. Cook for 20-25 minutes. (Save basmati rice for another use.)



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.