

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



1 2 Chickpeas



4 TBSP | 8 TBSP Mayonnaise Contains: Eggs



1 2 Miso Sauce Concentrate Contains: Soy



2.5 oz | 5 oz Spinach



1TBSP | 1TBSP Fry Seasoning



1/4 oz | 1/4 oz

2 tsp | 4 tsp Dijon Mustard

Lemon



2 4

1½ TBSP | 3 TBSP Sour Cream



1 tsp 2 tsp Garlic Powder

4 Slices 8 Slices Sourdough Bread Contains: Soy, Wheat





*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.

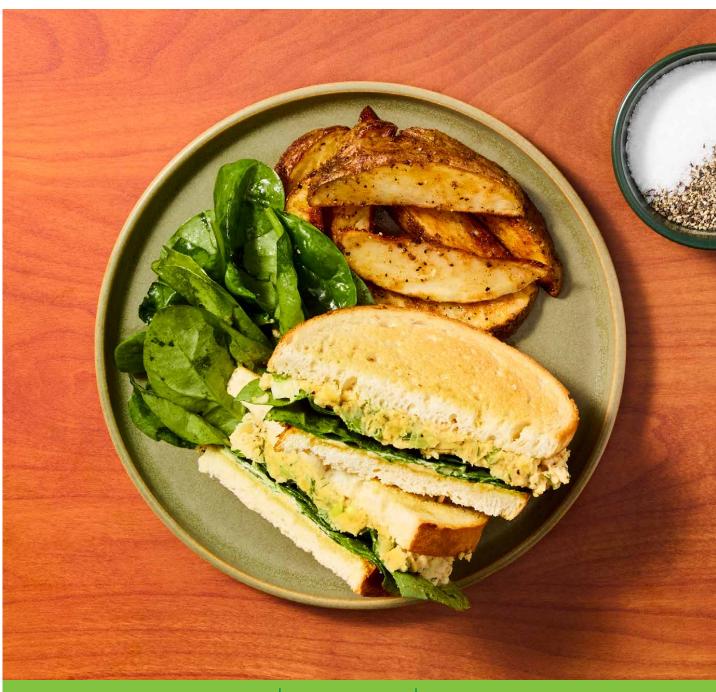


10 oz | 20 oz Chicken Cutlets



CREAMY CHICKPEA SALAD SANDWICHES

with Lemony Spinach & Potato Wedges





HELLO

DIJON MUSTARD

The classic French condiment adds a flavorful, piquant punch.

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
- 2 Medium bowls Potato masher
- Strainer
- Large pan
- Paper towels Small bowl
- Kosher salt
- · Black pepper
- Cooking oil (2 tsp | 2 tsp)
- (1 tsp | 1 tsp) 🔄 Sugar (½ tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP) Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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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.
- Pat chicken* dry with paper towels and season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken: cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.



• In a small bowl, combine mavonnaise. sour cream, mustard, miso sauce concentrate, garlic powder, 1/4 tsp sugar (1/2 tsp for 4 servings), and a squeeze of lemon juice. Season with salt and pepper.



- 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 mayonnaise mixture, 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 mayonnaise mixture.
- Top remaining sourdough slices 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.
- Top remaining sourdough slices with chickpea salad, chicken, and as much spinach as you like.