



SPICED CHICKPEA FRITTERS

with Greek Salad, Pita & Garlicky White Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Mini Cucumber



1 | 2

Tomato



1 | 2

Shallot



¼ oz | ½ oz
Dill



1 | 1
Lemon



1 Clove | 2 Cloves
Garlic



½ Cup | 1 Cup
Feta Cheese
Contains: Milk



4½ TBSP | 9 TBSP
Sour Cream
Contains: Milk



1 | 2
Chickpeas



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



1 TBSP | 2 TBSP
Shawarma Spice Blend



1 | 2
Veggie Stock Concentrate



2 | 4
Pitas
Contains: Sesame, Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

TEMPURA BATTER MIX

It's not just for tempura! Here, the blend helps turn chickpeas into fritters.

PREP: 10 MIN | COOK: 45 MIN | CALORIES: 970



CHICKPEAS OF MY HEART

Be sure to mash the chickpeas thoroughly—that helps the fritter mixture hold together for easier frying.

BUST OUT

- 2 Small bowls
- Whisk
- Strainer
- Large pan
- Medium bowl
- Slotted spoon
- Potato masher
- Paper towels
- Large bowl
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (for frying)

MORE IS MORE

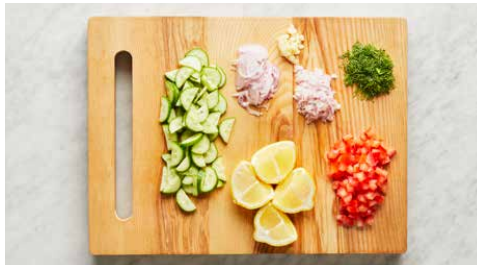
If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

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

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. (TIP: If you have a toaster oven, feel free to skip preheating—you'll use it to toast the pitas in step 5. Or, skip preheating; in step 5, microwave pitas instead.) Wash and dry produce.
- Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Dice **tomato**. Halve, peel, and thinly slice **half the shallot**; mince remaining shallot. Pick and roughly chop **fronds from dill**. Quarter **lemon**. Peel and mince or grate **garlic**.



4 COOK FRITTERS

- Heat a **½-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat. Once oil is shimmering and hot enough that a **drop of batter** sizzles when added to the pan, carefully add heaping **¼-cup scoops of chickpea batter**. TIP: Add your batter to the pan close to the oil to avoid splatter. You may need to cook fritters in batches.
- Cook **fritters** until golden brown and crisp, 3-4 minutes per side.
- Using a slotted spoon, carefully transfer fritters to a paper-towel-lined plate. Season with a **pinch of salt**. Turn off heat.



2 MAKE SALAD & SAUCE

- In a small bowl, combine **cucumber, tomato, sliced shallot, half the chopped dill**, and **half the feta** (save the rest for serving). Stir in a **drizzle of olive oil** and a **squeeze of lemon juice** to taste. Season with **salt** and **pepper**.
- In a separate small bowl, combine **sour cream** with a **pinch of garlic** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



5 TOAST PITAS

- While fritters cook, toast **pitas** on top rack (use a **baking sheet or place directly on oven rack**) until warm and pliable. TIP: You can use your toaster oven instead, if you have one. Keep an eye on the pitas as they toast—they should be soft, not crispy. Alternatively, microwave pitas wrapped in a paper towel for 20 seconds.
- Halve pitas crosswise.



3 MIX BATTER

- Drain and rinse **chickpeas**. Place in a medium bowl; mash with a potato masher or fork until almost smooth. (It's OK if there are still some larger chickpea pieces.)
- In a large bowl, whisk together **tempura mix, Shawarma Spice Blend, stock concentrate, salt** (we used **¾ tsp; 1½ tsp for 4 servings**), and **½ cup water** (**¾ cup for 4**) until smooth. TIP: If tempura mixture is too thick, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.
- Stir in mashed chickpeas, **minced shallot, remaining garlic**, and **remaining chopped dill**. Season with **pepper**.



6 SERVE

- Divide **fritters** and **salad** (draining first) between plates. Top with **remaining feta**. Serve with **pitas, sauce**, and **remaining lemon wedges** on the side. TIP: If you like, stuff pitas with fritters and salad, then drizzle with sauce for falafel-inspired sandwiches!