



# CURRIED CHICKPEA FRITTERS

with Spinach Rice Pilaf, Pickled Raisins & Creamy Garlic Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Chickpeas



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



1 | 1  
Red Onion



1 TBSP | 2 TBSP  
Curry Powder



2 | 2  
Scallions



½ Cup | 1 Cup  
Basmati Rice



2 TBSP | 4 TBSP  
Yogurt  
Contains: Milk



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 | 1  
Lemon



1 Clove | 2 Cloves  
Garlic



1 oz | 2 oz  
Golden Raisins



2.5 oz | 5 oz  
Spinach



½ oz | 1 oz  
Cashews  
Contains: Tree Nuts



1 | 2  
Veggie Stock  
Concentrate



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## HelloCustom

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



10 oz | 20 oz  
Chopped Chicken  
Breast

Calories: 1130



9 oz | 18 oz  
Italian Chicken  
Sausage Mix

Calories: 1200



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 960





HELLO

### CURRY POWDER

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

### 'PEAS OF MY HEART

As you make your batter, you'll lightly mash chickpeas until almost smooth. The combo of textures will help the fritters hold their shape.

### BUST OUT

- Medium bowl
- Potato masher
- Strainer
- Large pan
- Small pot
- Slotted spoon
- 2 Small bowls
- Paper towels

- Kosher salt
  - Black pepper
  - Cooking oil (for frying)
  - Butter (1 TBSP | 2 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 PREP

- **Wash and dry produce.**
- Halve, peel, and finely dice **onion** until you have 1 cup; mince remaining onion until you have 2 TBSP and set aside in a medium bowl for Step 4. (For 4 servings, finely dice whole onion; mince diced onion until you have 4 TBSP.) Trim and thinly slice **scallions**, separating whites from greens. Roughly chop **spinach**. Quarter **lemon**. Peel and mince **garlic**. Drain and rinse **chickpeas**.

- Open package of **chicken\*** and drain off any excess liquid. Season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken or **sausage\***; cook, stirring frequently, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



### 4 MAKE BATTER

- Add **chickpeas** to bowl with **minced onion**. Mash chickpeas with a potato masher or fork until almost smooth. (It's OK if there are still some larger pieces.)
- Stir in **tempura batter mix**, **scallion greens**, **remaining garlic**, **½ cup water** (¾ cup for 4 servings), and **2 tsp curry powder** (4 tsp for 4; be sure to measure) until evenly combined. Season with **salt** (we used ¾ tsp; 1½ tsp for 4) and **pepper**. **TIP: Batter should be thick but not dry—add more water 1 TBSP at a time if necessary.**



### 2 COOK RICE PILAF

- Melt **1 TBSP butter** in a small pot over medium-high heat (use **2 TBSP butter and a medium pot for 4 servings**). Add **diced onion**, **scallion whites**, **cashews**, and a **pinch of salt**. Cook, stirring, 1 minute.
- Stir in **rice**, **stock concentrate**, **¾ cup water** (1½ cups for 4), and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Turn off heat.
- Add **spinach**. Cover until wilted, about 2 minutes; stir to combine.



### 5 COOK FRITTERS

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

- Use pan used for chicken or sausage here.



### 3 SOAK RAISINS & MIX SAUCE

- While rice cooks, place **raisins** in a small bowl (roughly chop any large raisins if necessary). Add **juice from one lemon wedge** (two wedges for 4 servings), a **pinch of salt**, and just enough **hot water to cover**. Set aside to pickle.
- In a separate small bowl, combine **sour cream**, **yogurt**, a **squeeze of lemon juice**, and a **pinch of garlic** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



### 6 SERVE

- Divide **rice pilaf** between plates and top with **chickpea fritters**. Drizzle with **creamy garlic sauce** and as many **pickled raisins** (draining first) as you like. Serve with any **remaining lemon wedges** on the side.

- Top **rice pilaf** with **chicken** or **sausage** along with **chickpea fritters**.

\*Chicken is fully cooked when internal temperature reaches 165°.

\*Chicken Sausage is fully cooked when internal temperature reaches 165°.