

INGREDIENTS

2 PERSON | 4 PERSON



Red Pepper Jam

Demi-Baguettes

Contains: Soy, Wheat



4 TBSP | 8 TBSP Mayonnaise





1TBSP | 1TBSP Harissa Powder

Sweet Potatoes



Bell Pepper*



1 TBSP | 2 TBSP Za'atar Spice Contains: Sesame



Contains: Eggs



1/2 Cup | 1 Cup Feta Cheese Contains: Milk

Zucchini



Onion



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

*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.







ZA'ATAR-ROASTED ZUCCHINI & PEPPER SANDOS

with Griddled Onion, Sweet Potato Wedges & Harissa Mayo





HELLO

ZA'ATAR

This popular Middle Eastern spice blend combines herby thyme, nutty sesame seeds, and tart sumac.

SPICE UP YOUR LIFE

If you're as spice-obsessed as we are. you'll love harissa, a North African chili paste. Here, we use harissa powder to flavor sweet potatoes and mavo with rich, smoky heat. Bonus: You may have a bit left over when you're done cooking. Save it to add oomph to popcorn, eggs, or hummus!

BUST OUT

- 2 Baking sheets
- Large pan • Paper towels 🔄
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP) (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.

HOW WAS YOUR MEAL?



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1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. Wash and dry produce.
- Cut **sweet potatoes** into ½-inch-thick wedges. Trim and slice **zucchini** crosswise on a diagonal into ½-inch-thick rounds. Halve, core, and slice bell pepper into ½-inch-thick strips. Peel and thinly slice onion into rounds.



2 ROAST VEGGIES

- Toss sweet potatoes on a baking sheet with a drizzle of oil, 1/4 tsp harissa powder (1/2 tsp for 4 servings), salt, and pepper. (Add a pinch more harissa powder if you like things spicy!)
- Toss zucchini and bell pepper on a second baking sheet with a drizzle of oil, Za'atar Spice, salt, and pepper.
- Roast sweet potatoes on top rack and zucchini and bell pepper on middle rack until everything is browned and tender, 20-25 minutes. TIP: Zucchini and bell pepper may finish before sweet potatoes; check after 15 minutes and if so, remove from oven and continue roasting sweet potatoes.



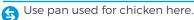
3 MAKE HARISSA MAYO

- While veggies roast, in a small bowl, combine mayonnaise, half the jam (all for 4 servings), and 1/4 tsp harissa powder (1/2 tsp for 4). (Add more harissa to taste if desired.) Season with salt and pepper.
- Pat chicken* dry with paper towels and season with **salt** and **pepper**. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add chicken: cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a cutting board to rest. Wipe out pan.



4 COOK ONION

- Heat a drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add onion rounds and cook. undisturbed, until deeply browned and tender, 2-3 minutes per side. Season with salt and pepper.
- Turn off heat; transfer to a plate. Wipe





5 TOAST BAGUETTES

- · Halve baguettes lengthwise.
- Melt 1 TBSP butter in pan used for onion over medium heat. Add baquettes. cut sides down, and toast until golden brown, 1-3 minutes. TIP: Depending on the size of your pan, you may need to toast in batches, using 1 TBSP butter for each batch.



6 FINISH & SERVE

- Press feta into cut sides of bottom buns. Spread cut sides of top buns with harissa mayo (save some for serving). Fill buns with zucchini, bell pepper, and onion.
- Divide sandos and sweet potato wedges between plates. Serve with remaining harissa mayo on the side for dipping.
- Slice chicken crosswise. Fill buns with as much chicken as you like along with zucchini, bell pepper, and onion.