



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: 1220



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
- Strainer
- Small pot
- 2 Small bowls
- Potato masher
- Large pan
- Slotted spoon
- 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, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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°.