



CHICKPEA TINGA TACOS

with Monterey Jack Cheese, Poblano Pepper, and Lime Crema



HELLO CHICKPEA TINGA

A meatless version of a traditional taco filling simmered in tomatoes and warm spices.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 770**



Chickpeas



Poblano Pepper



Lime



White Wine Vinegar



Tomato Paste



Flour Tortillas
(Contains: Wheat)



Shallot



Roma Tomato



Jalapeño



Southwest Spice Blend



Sour Cream
(Contains: Milk)



Monterey Jack Cheese
(Contains: Milk)

START STRONG

Be careful with the chickpeas as they cook in step 3—it's natural for them to pop a bit. Make sure to dry them thoroughly before adding to the pan, and use a splatter screen if you have one.

BUST OUT

- Strainer
- Small bowl
- 2 Medium bowls
- Large pan
- Paper towels
- Sugar (1 tsp | 2 tsp)
- Olive oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Chickpeas 13.4 oz | 26.8 oz
- Shallot 1 | 2
- Poblano Pepper 1 | 2
- Roma Tomato 1 | 2
- Lime 1 | 2
- Jalapeño 1 | 2
- White Wine Vinegar 5 tsp | 10 tsp
- Southwest Spice Blend 2 TBSP | 4 TBSP
- Tomato Paste 2 TBSP | 4 TBSP
- Sour Cream 4 TBSP | 8 TBSP
- Flour Tortillas 6 | 12
- Monterey Jack Cheese ½ Cup | 1 Cup

WINE CLUB

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1 PREP

Wash and dry all produce. Drain and rinse **chickpeas**. Halve and peel **shallot**. Finely chop one half; very thinly slice other half from root to stem end. Core, seed, and finely chop **poblano**. Core and dice **tomato**. Halve **lime**; cut one half into wedges. Thinly slice **jalapeño**, removing ribs and seeds first if you prefer less heat.



4 MAKE SAUCE

Heat another large drizzle of **olive oil** in same pan over medium-high heat. Add **chopped shallot** and **poblano**. Season with **salt** and **pepper**. Cook, tossing, until softened, 3-4 minutes. Return **chickpeas** to pan and stir in remaining **Southwest spice**, **2 TBSP tomato paste** (we sent more), and **¼ cup water**. Cook, stirring, until chickpeas are coated in a thick sauce, 2-3 minutes.

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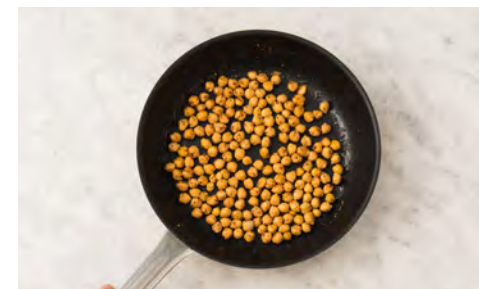
2 PICKLE SHALLOT

Add **sliced shallot**, **vinegar**, **1 tsp sugar**, **½ tsp salt**, and **1 TBSP water** to a medium bowl. Toss until sugar and salt are mostly dissolved. Set aside to marinate, tossing occasionally.



5 MAKE CREMA AND WARM TORTILLAS

Stir together **sour cream** and a squeeze of **lime juice** in a small bowl. Season with **salt** and **pepper**. Stir in a splash or two of **water**, or enough to give mixture a drizzling consistency. Wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds.



3 COOK CHICKPEAS

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Pat **chickpeas** dry with a paper towel. Season with **salt**, **pepper**, and half the **Southwest spice**. Add to pan and cook, tossing occasionally, until lightly browned and crisped, 4-5 minutes. Transfer to another medium bowl and set aside.



6 ASSEMBLE AND SERVE

Divide **chickpea mixture** between **tortillas**. Top with **tomatoes**, **cheese**, **shallot** (to taste), and **crema**. Garnish with **jalapeño**, if desired. Serve with **lime wedges** on the side for squeezing over.

INCREDIBLE!

These tasty tortillas are a one-pan taco masterpiece.

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