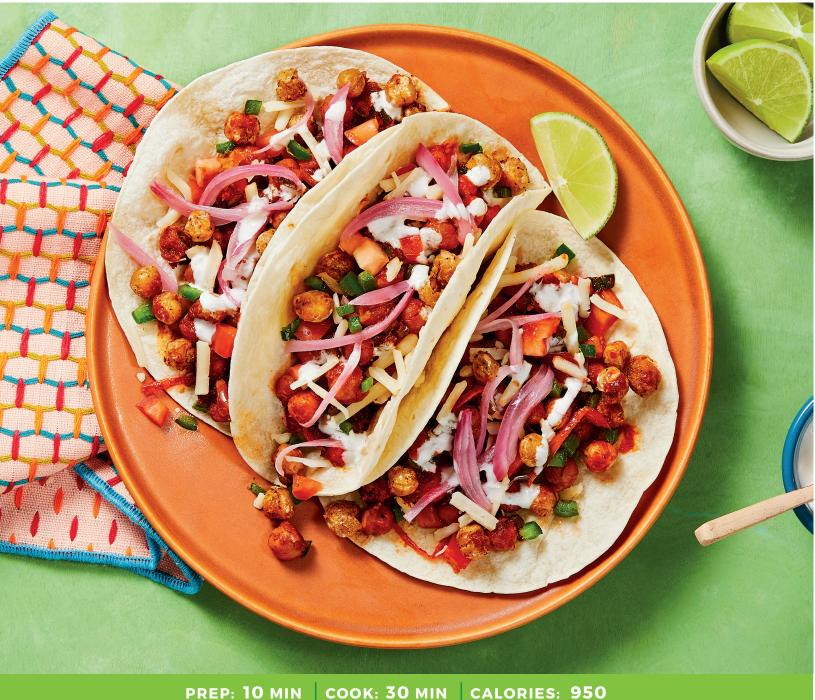


A meatless version of a traditional taco filling cooked with rich tomato paste and warm spices

CHICKPEA TINGA TACOS

with Monterey Jack Cheese, Poblano & Lime Crema



10



CHICK-A-POW

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
- 2 Medium bowls
- Paper towels
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Sugar (**1 tsp** | **2 tsp**)
- Olive oil (4 tsp | 4 tsp)

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1 PREP

- Wash and dry all produce.
- Halve, peel, and very thinly slice shallot. Drain and rinse chickpeas.
 Core, deseed, and finely chop poblano.
 Quarter lime. Dice tomato.



2 PICKLE SHALLOT

- In a medium bowl, combine vinegar, half the shallot, 1 tsp sugar (2 tsp for 4 servings), a pinch of salt, and 1 TBSP water until sugar and salt are mostly dissolved.
- Set aside to pickle, stirring occasionally, until ready to serve.



3 COOK CHICKPEAS

- Pat chickpeas dry with paper towels; season with half the Southwest Spice (you'll use the rest in the next step), salt, and pepper.
- Heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add chickpeas and cook, stirring occasionally, until lightly browned and crisped, 4-5 minutes.
- Transfer to a second medium bowl.



4 MAKE FILLING

- Heat another large drizzle of olive oil in same pan over medium-high heat. Add poblano and remaining shallot; season with salt and pepper. Cook, stirring, until softened, 3-4 minutes.
- Return chickpeas to pan and stir in tomato paste, stock concentrate, remaining Southwest Spice, and ¼ cup water (½ cup for 4 servings).
 Cook, stirring, until chickpeas are coated in a thick sauce, 2-3 minutes more.



5 WARM & MIX

- While filling cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- In a small bowl, combine **sour cream** and a **squeeze of lime juice**. Season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 SERVE

 Divide tortillas between plates. Fill with chickpea filling, tomato, Monterey Jack, crema, and as much pickled shallot (draining first) as you like. Serve with remaining lime wedges on the side.