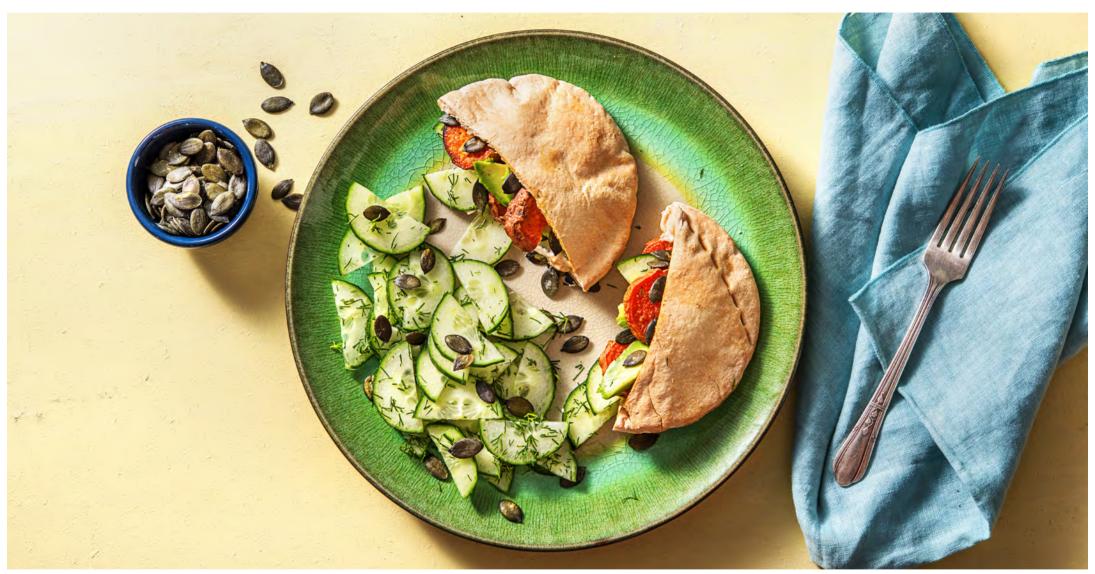
HARISSA SWEET POTATO PITA POCKETS with Cucumber Dill Salad



HELLO -**HARISSA MAYO**

This creamy condiment gets a kick from the North African spice blend.



Sweet Potatoes







Garlic

Mayonnaise (Contains: Eggs)

Whole Wheat Pitas





Pepitas

PREP: 10 MIN TOTAL: 30 MIN CALORIES: 740

Harissa Powder

Cucumber

Avocado

White Wine Vinegar

8.10 Harissa Sweet Potato Pita Pockets_NJ.indd 1 1/31/19 3:09 PM

START STRONG

If you have a moment, toast the pepitas in a dry pan over mediumlow heat to bring out some extra nutty flavors.

BUST OUT

- 2 Baking sheets
- Small bowl
- Medium bowl
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

• Sweet Potatoes 2 | 4

Harissa Powder
 1 TBSP | 2 TBSP

• Garlic 1 Clove | 2 Cloves

• Cucumber 1 2

• Dill 1/4 oz | 1/2 oz

• Avocado 1 2

• Mayonnaise 3 TBSP | 4 TBSP

• Whole Wheat Pitas 2 | 4

• Pepitas 1 oz | 2 oz

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

White Wine Vinegar



5 tsp | 10 tsp

HelloFresh.com/Win

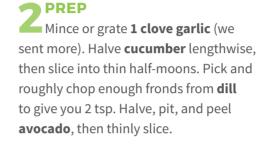




Adjust rack to middle position and preheat oven to 450 degrees. Wash and dry all produce. Slice sweet potatoes into ¼-inch-thick rounds. Toss on a baking sheet with a drizzle of olive oil, 1 tsp harissa powder (we'll use more later), and a pinch of salt and pepper.

Roast, flipping halfway through, until

tender, about 20 minutes.





MAKE HARISSA MAYO
In a small bowl, combine 3 TBSP
mayonnaise (we sent more), a pinch of
garlic, and a pinch of harissa powder.
Give mixture a taste and add more garlic
and harissa powder as desired. Season
with salt and pepper.



MAKE CUCUMBER SALAD
In a medium bowl, toss cucumber,
chopped dill, vinegar, a drizzle of olive
oil, and a pinch of salt and pepper.



Cut pitas in half to create four pockets and place on another baking sheet. When sweet potatoes are almost done, after 18-20 minutes of roasting, put pitas in oven. Toast until warmed through, 2-3 minutes (they should still be soft and flexible). TIP: If there's room, you can place pitas on the same baking sheet as sweet potatoes instead.



FINISH AND SERVE
Spread harissa mayo inside each
pita half, then fill with sweet potatoes,
avocado, a few pepitas, and a small
amount of cucumber salad. Divide
stuffed pitas between plates. Add
remaining cucumber salad to the side
and sprinkle with remaining pepitas.

FILL 'ER UP!

These pitas are fully loaded with veggie deliciousness.

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