



HARISSA SWEET POTATO POCKETS

with Cucumber Dill Salad



HELLO HARISSA MAYO

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

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 780**



Sweet Potatoes



Garlic



Dill



Mayonnaise
(Contains: Eggs)



Whole Wheat Pitas
(Contains: Wheat)



Harissa Powder



Cucumber



Avocado



White Wine Vinegar



Pepitas

START STRONG


If you have a moment, toast the pepitas in a dry pan over medium-low heat to bring out extra nutty flavor.

BUST OUT

- 2 Baking sheets
- Small bowl
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Sweet Potatoes **2** | **4**
- Harissa Powder  **1 TBSP** | **2 TBSP**
- Garlic **2 Cloves** | **2 Cloves**
- Cucumber **1** | **2**
- Dill **¼ oz** | **½ oz**
- Avocado **1** | **2**
- Mayonnaise **4 TBSP** | **4 TBSP**
- White Wine Vinegar **5 tsp** | **10 tsp**
- Whole Wheat Pitas **2** | **4**
- Pepitas **1 oz** | **2 oz**

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)





1 ROAST SWEET POTATOES

Adjust racks to middle and top positions 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** (2 tsp for 4 servings), and a pinch of **salt** and **pepper**. Roast on middle rack, flipping halfway through, until tender, 18-20 minutes.



4 MAKE CUCUMBER SALAD

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



2 PREP

Mince or grate **1 clove garlic** (2 cloves for 4 servings). Halve **cucumber** lengthwise, then thinly slice into half-moons. Pick and roughly chop fronds from **dill** until you have 2 tsp (4 tsp for 4). Halve, pit, and peel **avocado**, then thinly slice.



5 TOAST PITAS

Cut **pitas** in half and place on a second baking sheet. Once **sweet potatoes** have roasted about 18 minutes, add pitas to top rack. Toast until warmed through, 2-3 minutes (they should still be soft and flexible).



3 MAKE HARISSA MAYO

In a small bowl, combine **mayonnaise**, a pinch of **minced garlic**, and a pinch of **harissa powder**. Taste and add more garlic and harissa powder if desired. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Spread **harissa mayo** inside each toasted **pita half**, then fill with **sweet potatoes**, **avocado**, a few **pepitas**, and a small amount of **cucumber salad**. Divide stuffed pitas between plates. Serve with remaining cucumber salad on the side; sprinkle with remaining pepitas.

DILL-ICIOUS

For an easy dip for your pita pockets, try mixing any leftover dill with plain yogurt, grated garlic, and a squeeze of lemon juice.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 40 NJ-10