



# HARISSA SWEET POTATO POCKETS

with Guacamole & 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: 750**



Sweet Potatoes



Garlic



Dill



Mayonnaise  
(Contains: Eggs)



Whole Wheat Pitas  
(Contains: Wheat)



Harissa Powder



Cucumber



Guacamole



White Wine  
Vinegar



Pepitas



## START STRONG

Have a few extra minutes? Try toasting the pepitas in a small, dry pan before assembling your pita pockets in step 6. This'll amp up the seeds' nuttiness and crunch factor. Watch carefully, though—they tend to pop a bit when heated!

## BUST OUT

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

## INGREDIENTS

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

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



## 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; you'll use more later), 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 together **cucumber**, **chopped dill**, **vinegar**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**.



## 2 PREP

While sweet potatoes roast, peel and mince or grate half the **garlic** (all for 4 servings). Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Pick and roughly chop fronds from **dill** until you have 2 tsp (4 tsp for 4).



## 5 TOAST PITAS

Place **pitas** on a second baking sheet. Once sweet potatoes have 2-3 minutes left, add pitas to top rack and toast until warmed through (they should still be soft and flexible). Halve pitas.



## 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 SERVE

Spread **harissa mayo** inside each toasted **pita half**, then fill with **guacamole**, **sweet potatoes**, 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.



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