



# SHAWARMA-RAMA GREEN PEA & FETA PATTIES

with Yellow Rice, Roasted Veggies & Garlic Lemon Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



1 | 2  
Red Onion



1 | 2  
Tomato



1 | 2  
Lemon



1 tsp | 1 tsp  
Turmeric



½ Cup | 1 Cup  
Jasmine Rice



1 tsp | 2 tsp  
Garlic Powder



4 oz | 8 oz  
Peas



82 g | 164 g  
Tempura Batter Mix  
Contains: Eggs, Milk, Wheat



½ Cup | 1 Cup  
Feta Cheese  
Contains: Milk



1 TBSP | 2 TBSP  
Shawarma  
Spice Blend



1 tsp | 2 tsp  
Dried Oregano



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

### HELLO

## YELLOW RICE

Infused with fragrant turmeric  
for a subtle, earthy flavor



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 810



# HELLO FRESH

## GIVE PEAS A CHANCE

As you make your batter in Step 4, you'll mash peas until almost smooth. The combo of textures will help the patties hold their shape.

## BUST OUT

- Zester
- Small pot
- Baking sheet
- Large bowl
- Plastic wrap
- Potato masher
- Whisk
- Large pan
- Paper towels
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk



### 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince one wedge until you have 1 tsp (**2 tsp for 4 servings**). Cut **tomato** into ½-inch-thick wedges. Zest and quarter **lemon**.



### 2 COOK RICE

- Melt **1 TBSP butter (2 TBSP for 4 servings)** in a small pot over medium heat. Add **¼ tsp turmeric (½ tsp for 4)**; stir to combine.
- Stir in **rice, ¾ cup water (1½ cups for 4), a big pinch of salt, and pepper**. Cover and bring to a boil, then reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



### 3 ROAST VEGGIES

- Toss **zucchini, onion wedges, and tomato** on a baking sheet with a **drizzle of oil, ¾ tsp garlic powder (1¼ tsp for 4 servings), salt, and pepper**. (You'll use the rest of the garlic powder later.)
- Roast on top rack, tossing halfway through, until lightly browned and tender, 18-20 minutes.



### 4 MIX BATTER

- Meanwhile, add **peas and 2 TBSP water (4 TBSP for 4 servings)** to a large microwave-safe bowl. Cover with plastic wrap; microwave until softened, 30-45 seconds. Mash peas with a potato masher or fork until almost smooth.
- Add **feta, minced onion, tempura mix, Shawarma Spice Blend, oregano, ½ cup water (¾ cup for 4), and ¼ tsp salt (½ tsp for 4)**; whisk until combined. **TIP: If mixture is too thick, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.**



### 5 COOK PATTIES

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Carefully add **½-cup scoops of batter** to pan. (You may need to work in batches.) Cook **patties** until golden brown on the first side, 3-4 minutes; flip and cook 1-2 minutes more.
- Transfer to a paper-towel-lined plate and season with a **pinch of salt**.



### 6 MAKE SAUCE

- In a medium bowl, combine **mayonnaise, sour cream, lemon zest, remaining garlic powder, and juice from one lemon wedge (two wedges for 4 servings)**. Add **water 1 tsp at a time** until mixture reaches a drizzling consistency. Season with **salt and pepper** to taste.



### 7 FINISH & SERVE

- Divide **rice, roasted veggies, and patties** between plates. Drizzle patties with **garlic lemon sauce** and serve with **remaining lemon wedges** on the side.

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