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Roasted Chickpeas & Potatoes

with Greens & Cucumber Salsa



30-40min



2 Servings

This one-sheet-pan-wonder was inspired by papri chaat, a popular Indian dish that features chickpeas and potatoes. We slather potato wedges and protein-packed chickpeas with harissa spice before roasting. The salsa features crisp cucumbers, shallots, fresh mint, and a lemony dressing. The finished product, on a bed of spinach, is truly restaurant-worthy, as vibrant in color as it is in flavor. ...

What we send

- baby spinach
- can chickpeas
- russet potatoes
- harissa spice blend
- Persian cucumbers
- shallot
- fresh mint
- lemon

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670.0kcal, Fat 30.2g, Proteins 23.6g, Carbs 82.3g



1. Prep potatoes & chickpeas

Preheat oven to 450°F with an oven rack in the center. Scrub **potatoes**, then cut into ½-inch wedges (no need to peel). Drain and rinse **chickpeas**.



4. Make cucumber salsa

In a medium bowl, combine **cucumber, sliced shallot, chopped mint, lemon juice**, and **2 tablespoons oil**; season to taste with **salt and pepper**.



2. Roast potatoes

On a rimmed baking sheet, toss **potatoes** and **chickpeas** with **harissa spice blend, 2 tablespoons oil, ½ teaspoon salt**, and **a few grinds pepper**. Roast until potatoes are tender and golden brown and chickpeas are crispy, 25-30 minutes.



5. Season yogurt

Open **yogurt** container, stir in **2 teaspoons oil**, and season to taste with **salt and pepper**.



3. Prep ingredients

Meanwhile, trim ends from **cucumber** and cut into ¼-inch pieces. Trim ends from **shallot**, then halve, peel and thinly slice **2 tablespoons** (save rest for own use). Finely chop **1 tablespoon mint leaves** and leave **the rest** whole; discard stems. Squeeze **lemon juice**.



6. Assemble & serve

To serve, divide **yogurt** between plates, spread into an even layer. Top with **spinach**. Add **potatoes** and **chickpeas**, and spoon **cucumber salsa** over top. Tear **remaining mint** over top, season with **a few grinds pepper**, and **a drizzle of olive oil**. Enjoy!