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## Roasted Chickpeas & Potatoes

with Greens & Cucumber Salsa



30-40min



4 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

- russet potatoes
- shallot
- baby spinach
- lemons
- fresh mint
- can chickpeas
- Persian cucumber
- harissa spice blend

## 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 487.0kcal, Fat 21.9g, Proteins 15.0g, Carbs 62.0g



### 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**.



### 2. Roast potatoes

In a large bowl, toss **potatoes, chickpeas, harissa spice blend, 2 tablespoons oil, ½ teaspoon salt, and a few grinds pepper**. Divide between 2 rimmed baking sheets, and roast until potatoes are tender and golden brown, and chickpeas are crispy, rotating pans halfway through, 25-30 minutes.



### 3. Prep ingredients

Meanwhile, trim ends from **cucumbers** and cut into ¼-inch pieces. Trim ends from **shallot**, then halve, peel, and thinly slice ¼ cup crosswise (save rest for own use). Finely chop **2 tablespoons mint leaves** and leave **the rest** whole; discard stems. Squeeze ⅓ cup **lemon juice**.



### 4. Make cucumber salsa

In a medium bowl, combine **cucumber, shallot, chopped mint, lemon juice, and 3 tablespoons oil**; season to taste with **salt and pepper**.



### 5. Season yogurt

Open **yogurt** container, stir in **1 tablespoon oil**, and season to taste with **salt and pepper**.



### 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!