



Spiced Chickpeas & Couscous

with Shepherd's Salad and Yogurt



ca. 20min



2 Servings

In this Middle Eastern inspired dish, we combine our take on a shepherd's salad with the bold flavors of ras al hanout-spiced chickpeas and couscous. A shepherd's salad, aka a Turkish salad, combines cooling, crunchy cucumbers, juicy tomatoes, and herbs. We serve a savory, seasoned yogurt to layer under the couscous so you get a creamy addition to each bite. Cook, relax, and enjoy!

What we send

- can chickpeas
- ras el hanout spice
- plum tomatoes
- Persian Cucumber
- fresh parsley
- red wine vinegar
- shallot

What you need

Tools

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 875.0kcal, Fat 45.5g, Proteins 28.4g, Carbs 92.4g



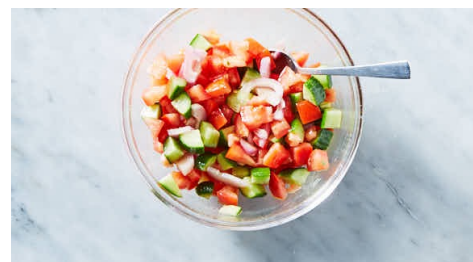
1. Prep ingredients

Trim **tomatoes** and **cucumber** and cut into ½-inch pieces. Trim **shallot**, then halve, peel, and thinly slice. Roughly chop **parsley leaves** and **tender stems**. Drain and rinse **chickpeas**. Pat very dry with a paper towel.



4. Cook chickpeas

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering; add **chickpeas** and **½ teaspoon salt** and cook, stirring occasionally, until chickpeas are browned and slightly crisp, about 5 minutes. Add **ras el hanout**, and cook 30 seconds. Add **¼ cup water** and cook until sauce is nearly reduced, about 30 seconds.



2. Make salad

In a medium bowl, whisk **vinegar**, **3 tablespoons oil**, and **a pinch each salt and pepper**. Add **cucumber**, **tomato**, and **half of the shallot** (save rest for step 3). Stir and set aside to marinate.



5. Make yogurt

Stir **1 tablespoon oil**, **¼ teaspoon salt**, and **a few generous grinds pepper** into **yogurt** container (no need to dirty a bowl).



3. Make couscous

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **remaining shallot** and cook until lightly browned, about 2 minutes. Add **couscous** and stir to coat. Add **¾ cup water** and **¼ teaspoon salt**. Cover, remove from heat, and let sit until grains are tender and water is absorbed, 5-7 minutes.



6. Finish & serve

Fluff **couscous** with a fork, then add **chickpeas** to saucepan and stir. Season to taste with **salt** and **pepper**. Add **parsley** to **salad** and season to taste with **salt** and **pepper**. Spoon **yogurt** onto plates. Divide **couscous** between plates and top with **salad** and any **leftover dressing**. Drizzle with **oil**. Enjoy!