



## Winter Vegetable Fattoush

with Lemon-Tahini Dressing



20-30min



4 Servings

Fattoush is a Middle Eastern bread salad, typically found in Lebanese and Syrian cuisine. We made a version that's loaded up with fall flavors—we guess you could actually call this a "Fall-toush." The sweet potatoes and onions are tossed with a fragrant and flavorful baharat spice blend and then roasted. The crisp veggies are combined with chickpeas, toasted pita, arugula and lemon-tahini dress...



## What we send

- yellow onion
- lemon
- canned chickpeas
- sweet potato
- baby arugula

## What you need

- kosher salt & ground pepper
- olive oil
- sugar

## Tools

- fine-mesh sieve
- 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 1060.0kcal, Fat 58.0g, Proteins 26.0g, Carbs 112.0g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Scrub **sweet potatoes**, then cut into 1-inch pieces (no need to peel). Halve **onion**, then peel, and cut through the root into 1/2-inch wedges.



### 4. Season chickpeas & tahini

Drain **chickpeas** and rinse. Transfer chickpeas to bowl with **lemon dressing**, stirring to coat. In a small bowl, whisk **4-5 tablespoons warm water** into **tahini**, until a spoonable sauce forms, then season to taste with **salt** and **pepper**.



### 2. Roast potatoes & onions

On a rimmed baking sheet, toss **sweet potatoes** and **onions** with **2 tablespoons oil**, **1 teaspoon of the baharat spice blend** (save rest for own use), **1 teaspoon salt**, and **a few grinds pepper**. Roast in the upper third of oven until the vegetables are tender and browned in spots, about 20 minutes.



### 5. Marinate roasted veg

Transfer **roasted sweet potatoes** and **onions** to bowl with **chickpeas** and **lemon dressing**, stirring gently to combine.



### 3. Make lemon dressing

Meanwhile, squeeze **2 tablespoons lemon juice** into a large bowl, then cut **any remaining lemon** into wedges. Add **1 teaspoon sugar**, **1/2 teaspoon salt**, and **a few grinds pepper** to lemon juice, whisking until sugar and salt dissolve. Whisk in **1/3 cup oil** in a slow, steady stream.



### 6. Toast pitas & serve

Lightly brush **pitas** with **oil**. Toast directly on top oven rack until browned in spots, about 5 minutes. Cut or tear into bite-sized pieces. Add **pita** and **arugula** to **chickpeas, roasted vegetables**, and **dressing**, tossing gently to combine. Season to taste with **salt** and **pepper**. Spoon on to plates, then drizzle with **tahini**. Serve with **any lemon wedges**. Enjoy!