



Harissa-Spiced Chickpeas, Potatoes & Salmon

with Spinach, Yogurt & Cucumber



30-40min



2 Servings

This flavor-filled 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 baking until crispy and browned to serve alongside tender salmon filets. The salsa features crisp cucumbers, onions, fresh mint, and a lemony dressing. On a bed of spinach and yogurt, the finished dish is truly restaurant-worthy.

What we send

- 2 potatoes
- 15 oz can chickpeas
- 10 oz pkg salmon filets ⁴
- ¼ oz harissa spice blend
- 1 cucumber
- 1 yellow onion
- ¼ oz fresh mint
- 1 lemon
- 4 oz Greek yogurt ⁷
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper

Tools

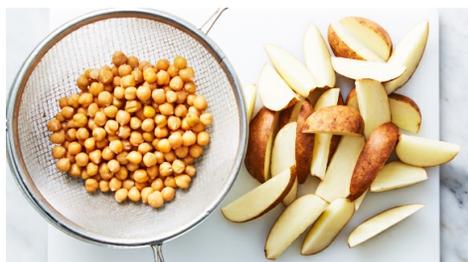
- rimmed baking sheet
- medium nonstick skillet

Allergens

Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 52g, Carbs 93g, Protein 53g



1. Prep potato & chickpeas

Preheat oven to 450°F with a rack in the center.

Scrub **potatoes**, then cut into ½-inch thick wedges. Drain and rinse **chickpeas**.

Pat **salmon** dry. Season all over with **salt** and **pepper**.



4. Make cucumber salsa

Stir **cucumbers, sliced onions, chopped mint**, and **2 tablespoons oil** into bowl with **lemon juice**; season to taste with **salt** and **pepper**.



2. Bake potatoes & chickpeas

On a rimmed baking sheet, toss **potatoes** and **chickpeas** with **all of the harissa spice blend** and **2 tablespoons oil**; season with **salt** and **pepper**. Bake on center oven rack until potatoes are tender and golden brown and chickpeas are crisp, 25–30 minutes (watch closely as ovens vary).



5. Cook salmon

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Reduce heat to medium; add **fish**, skin-side down. Firmly press each filet with back of a spatula, 10 seconds. Cook, occasionally pressing gently on filets, until skin is well browned and very crisp and fish is almost cooked through, about 5 minutes. Flip and cook until just medium, about 1 minute more.



3. Prep ingredients

Meanwhile, trim and peel **cucumber**, then cut into ¼-inch pieces. Halve and thinly slice **2 tablespoons onion** (save rest for own use). Finely chop **1 tablespoon mint leaves**, leaving remaining leaves whole; discard stems.

Squeeze **lemon juice** into a medium bowl.

Stir **2 teaspoons oil** into **yogurt**. Season to taste with **salt** and **pepper**.



6. Assemble & serve

To serve, spoon **yogurt** onto plates and spread into an even layer. Top with **spinach**. Add **potatoes and chickpeas** and serve **salmon** and **cucumber salsa** on top. Tear **remaining whole mint leaves** over. Season with **a few grinds of pepper** and **a drizzle of oil**. Enjoy!