



## Winter Vegetable Fattoush

with Lemon-Tahini Dressing



20-30min



2 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

- canned chickpeas
- lemon
- sweet potato
- yellow onion
- baby arugula
- 11
- 11
- 1,6,11

## What you need

- kosher salt & ground pepper
- olive oil
- sugar

## Tools

- fine-mesh sieve
- rimmed baking sheet

## Allergens

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 860kcal, Fat 35g, Carbs 116g, Protein 27g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Scrub **sweet potato**, then cut into 1-inch pieces (no need to peel). Halve **onion**, then peel, and cut through the root into ½-inch wedges.



### 2. Roast potatoes & onions

On a rimmed baking sheet, toss **sweet potatoes** and **onions** with **1 tablespoon oil**, **½ teaspoon of the baharat spice blend** (save rest for own use), **½ teaspoon salt**, and **a few grinds pepper**. Roast in the upper third of the oven until the vegetables are tender and browned in spots, about 20 minutes.



### 3. Make lemon dressing

Meanwhile, squeeze **1 tablespoon lemon juice** into a large bowl, then cut **any remaining lemon** into wedges. Add **½ teaspoon sugar**, **¼ teaspoon salt**, and **a few grinds pepper** to lemon juice, whisking until sugar and salt dissolve. Whisk in **3 tablespoons oil** in a slow, steady stream.



### 4. Season chickpeas & tahini

Drain **chickpeas** and rinse. Transfer chickpeas to bowl with **lemon dressing**, stirring to coat. In a small bowl, whisk **2-3 tablespoons warm water** into **tahini**, until a spoonable sauce forms, then season to taste with **salt** and **pepper**.



### 5. Marinate roasted veg

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



### 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!