



## Harissa Chickpeas & Daring Plant Chicken

with Potatoes, Spinach, Yogurt & Cucumber



30-40min



2 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 baking until crispy and browned to serve alongside plant-based chicken. 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
- ¼ oz harissa spice blend
- 1 cucumber
- 1 yellow onion
- ¼ oz fresh mint
- 1 lemon
- 4 oz Greek yogurt <sup>7</sup>
- 5 oz baby spinach
- 8 oz pkg plant-based chicken <sup>6</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet

## Allergens

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 780kcal, Fat 36g, Carbs 101g, Protein 46g



### 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**.



### 2. Bake potatoes & chickpeas

On a rimmed baking sheet, toss **potatoes, plant chicken, 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).



### 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 **all of the lemon juice** into a medium bowl.



### 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**.



### 5. Season yogurt

Stir **2 teaspoons oil** into **yogurt** (directly in the container). 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, plant chicken, and chickpeas** and spoon **cucumber salsa** on top. Tear **remaining whole mint leaves** over. Season with **a few grinds of pepper** and **a drizzle of oil**. Enjoy!