



## Crispy Chickpeas & Tomatoes

with Garlicky Grits



20-30min



2 Servings

In this comforting dish, spiced chickpeas roast in the oven until warmed and just a little crispy, while shallots soften and caramelize, and grape tomatoes burst alongside. This savory-sweet topping gets spooned onto creamy grits spiked with a little grated garlic. Don't skimp on the olive oil at the end—it really enhances the flavors of an already top-notch vegetarian meal. Cook, relax, and en...



## What we send

- 3 oz grits
- garlic
- ¼ oz ground cumin
- 2 shallots
- 1 lime
- 15 oz can chickpeas
- ¼ oz ground coriander
- 1 pkg grape tomatoes
- ¼ oz fresh cilantro

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- rimmed baking sheet
- small saucepan

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 637kcal, Fat 25g, Carbs 97g, Protein 18g



### 1. Prep ingredients

Preheat oven to 425°F. Rinse and drain **chickpeas**. Trim ends from **shallots**, then peel and cut into ½-inch wide wedges, lengthwise. Peel and grate or finely chop **1 large clove garlic**.



### 4. Cook grits

Meanwhile, in a small saucepan, bring **3 cups water** and **1 teaspoon salt** to a boil. Slowly whisk in **grits**. Reduce heat to a simmer and cook, whisking occasionally, until liquid is absorbed and grits are tender, 8-10 minutes. Stir in **grated garlic** and season to taste with **salt**.



### 2. Roast chickpeas

On a rimmed baking sheet, toss **chickpeas** and **shallots** with **cumin, coriander, 2 tablespoons oil**, and season with **salt** and **pepper**. Roast, shaking sheet halfway through, until **shallots** begin to soften, 8-10 minutes.



### 5. Finish chickpeas

Halve **lime** and squeeze both halves over **chickpeas** and **vegetables**, shaking to combine.



### 3. Roast tomatoes

Toss **tomatoes** with **1 tablespoon oil** and season with **salt** and **pepper**. Add to sheet with **chickpeas** and **shallots** and continue to roast until **tomatoes** burst, 10-15 minutes more.



### 6. Serve

Pick **cilantro leaves** from stems. Serve **chickpeas** and **vegetables** over **grits**, drizzled with **olive oil** and topped with **cilantro leaves**. Enjoy!