



Homemade Hummus Platter

with Fried Cheese & Cumin Vegetables



20-30min



2 Servings

This vegetarian platter combines a few of our favorite ingredients. Sautéed red kale, smooth-as-velvet hummus, warm chickpeas, and fried cheese. We used a cheese that has a higher melting-point than most cheeses, meaning it holds its shape while turning a deep golden when seared in a hot pan. We sprinkled peppadew peppers on top, a slightly sweet and mild cherry pepper originally from South Afr...

What we send

- fresh cilantro
- lemon
- yellow onion
- can chickpeas
- clove garlic
- curly red kale
- ground cumin
- peppadew peppers

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- immersion blender
- large skillet
- nonstick skillet

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 870.0kcal, Fat 51.9g, Proteins 42.9g, Carbs 50.0g



1. Make the hummus

Juice lemon. Rinse and drain chickpeas. Place tahini, half of chickpeas, 2 tablespoons water, 2 tablespoons lemon juice, and 1 tablespoon oil in a food processor or blender and purée until smooth (or use an immersion blender), adding more water if necessary; season to taste with salt and pepper. Refrigerate until ready to serve.



2. Prep ingredients

Peel and finely chop onion and garlic. Remove larger kale stems then roll up rest and chop. Cut cheese into 10 pieces.



3. Cook vegetables

In a large skillet, heat 2 tablespoons oil over medium-high. Add onion, garlic, kale, remaining chickpeas, and cumin. Season with salt. Cook, stirring occasionally, until kale is wilted and chickpeas are well browned, about 10 minutes. Stir in remaining lemon juice and set aside.



4. Griddle cheese

Heat 1 tablespoon oil in a nonstick skillet over medium-high. Add cheese slices and cook until browned on both sides, 1-3 minutes total.



5. Assemble

Spread hummus on a platter or plates. Top with cheese and cumin-scented vegetables.



6. Finish

Remove cilantro leaves from stems. Finely slice peppadews. Sprinkle peppadews and cilantro over vegetables and serve with lavash for dipping. Enjoy!