



## Roasted Chickpeas & Artichoke Pesto

with Veggies, Herbed Orzo & Feta



30-40min



2 Servings

We summon lots of our favorite flavors in this vegetarian dinner. Chickpeas roast alongside sweet bell peppers and zucchini, then get tossed in a creamy artichoke pesto. The mixture is served over tender orzo and finished with briny feta cheese and fresh dill.



## What we send

- 1 can chickpeas
- 1 zucchini
- 1 bell pepper
- 4 oz artichoke pesto <sup>7</sup>
- garlic (use 1 large clove)
- 3 oz orzo <sup>1</sup>
- 1 piece feta cheese <sup>7</sup>
- ¼ oz fresh parsley
- ¼ oz fresh dill

## What you need

- olive oil
- kosher salt & pepper

## Tools

- medium ovenproof skillet
- small saucepan

**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

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 680kcal, Fat 34g, Carbs 73g, Proteins 25g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Drain **chickpeas** and rinse well. Trim ends from **zucchini**, then quarter lengthwise and cut into 1-inch pieces. Halve **pepper**, discard stem and seeds, then cut into 1-inch pieces.



### 2. Season & roast vegetables

Combine **chickpeas**, **zucchini**, and **peppers** in a medium ovenproof skillet. Add **3 tablespoons artichoke pesto**, **2 tablespoons water**, and **1 teaspoon oil**, stirring to coat. Season with **salt** and **pepper**. Roast on upper oven rack until veggies are just tender and browned in spots, 20-25 minutes. Remove from oven; stir in remaining artichoke pesto.



### 3. Toast orzo

Meanwhile, peel and finely chop **1 teaspoon garlic**. Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **orzo**, and cook, stirring occasionally, until fragrant and lightly toasted, about 2 minutes. Add garlic, and cook until fragrant, about 30 seconds.



### 4. Cook orzo

Add **1 cup water** and **¼ teaspoon salt** to saucepan with **orzo**. Bring to a boil over high heat, then cover and reduce heat to low. Cook until orzo is tender and liquid is mostly absorbed, 18-20 minutes. Remove from heat and keep covered until ready to serve.



### 5. Crumble feta & chop herbs

While **orzo** cooks, crumble **feta** into a small bowl. Finely chop **parsley leaves and tender stems** together. Finely chop **dill fronds and tender stems** together.



### 6. Finish & serve

Stir **dill** into **orzo**, then season to taste with **salt** and **pepper**. Stir **parsley** into **roasted vegetables**. Serve **chickpeas and roasted vegetables** over **orzo**, and top with **crumbled feta**. Enjoy!