



## Stewed Harissa Chickpeas & Chorizo

with Toasted Pita



30-40min



2 Servings

This deeply comforting dish is as satisfying as it is delicious. Onions and chorizo combine with harissa, oregano, and tomato paste to form a sweet and savory base for simmering chickpeas. We dollop a cooling crema over top to temper the smoky stew, and serve toasted pita alongside for scooping it all up.



## What we send

- 1 yellow onion
- ¼ oz fresh oregano
- 15 oz can chickpeas
- ½ lb pkg chorizo sausage
- ¼ oz harissa spice blend
- 6 oz tomato paste
- 2 Mediterranean pitas <sup>1,6,11</sup>
- 2 (1 oz) sour cream <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- large skillet

## Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 670kcal, Fat 26g, Carbs 92g, Protein 44g



### 1. Prep ingredients

Finely chop **onion**. Finely chop **1 teaspoon oregano**; keep remaining sprigs whole. Drain and rinse **chickpeas**.



### 2. Cook onions & chorizo

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and **chorizo**; cook, breaking up meat into smaller pieces, until onions are softened and chorizo is browned in spots and cooked through, 5-8 minutes.



### 3. Add seasonings

To same skillet, add **harissa**, **chopped oregano**, and **half of the tomato paste** (save rest for own use); cook, stirring, until fragrant and tomato paste is deep red and shiny, 3-4 minutes.



### 4. Add water & chickpeas

To same skillet, stir in **chickpeas** and **1½ cups water**; bring to a simmer, scraping up any browned bits. Reduce heat to medium-low and simmer, stirring often, until slightly thickened and flavors have melded, about 10 minutes. Season to taste with **salt** and **pepper**.



### 5. Toast pita

Preheat broiler with a rack in the top position. Lightly brush each **pita** with **oil**. Broil pita directly on top oven rack until golden brown and warmed through, 2-3 minutes (watch closely as broilers vary). Alternatively, use a toaster oven to toast pita.



### 6. Finish & serve

Thin **all of the sour cream** with **1-2 teaspoons water**; season to taste with **salt** and **pepper**.

Serve **stewed chickpeas & chorizo** in bowls and top with **a drizzle of oil** and **a few of the remaining oregano leaves**. Spoon **crema** over top, as desired, and serve with **pita** alongside for dipping.