



## Harissa-Spiced Chickpeas, Potatoes & Steak

with Spinach, Yogurt & Cucumber



30-40min



2 Servings

This flavor-filled 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 hearty coulotte steaks. 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
- 10 oz pkg coulotte steak
- 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

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 830kcal, Fat 40g, Carbs 93g, Protein 54g



### 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**.

Pat **steaks** dry and season all over with **salt** and **pepper**.



### 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**.



### 2. Bake potatoes & chickpeas

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



### 5. Cook steaks

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



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





Stir **2 teaspoons oil** into **yogurt**. 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 and chickpeas** and serve **steak** and **cucumber salsa** on top. Tear **remaining whole mint leaves** over. Season with **a few grinds of pepper** and **a drizzle of oil**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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