



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

- quick-cooking grits
- garlic
- ground cumin
- shallot
- lime
- can chickpeas
- ground coriander
- grape tomatoes
- fresh cilantro

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet
- 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

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

Nutrition per serving

Calories 637.0kcal, Fat 25.0g, Proteins 18.3g, Carbs 97.5g



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**.



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.



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.



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**.



5. Finish chickpeas

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



6. Serve

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