



HARISSA SWEET POTATO PITA POCKETS

with Cucumber Dill Salad



HELLO

HARISSA MAYO

The creamy condiment gets a kick from the North African spice blend.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 660**



Sweet Potatoes



Garlic



Dill



Mayonnaise
(Contains: Eggs)



Whole Wheat Pitas
(Contains: Wheat)



Harissa Powder



Cucumber



Avocado



White Wine Vinegar



Pine Nuts
(Contains: Tree Nuts)

START STRONG


If you have a moment, toast the pine nuts in a dry pan over medium-low heat to bring out some extra nutty flavors.

BUST OUT

- 2 Baking sheets
- Small bowl
- Medium bowl
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Harissa Powder  1 TBSP | 2 TBSP
- Garlic 1 Clove | 2 Cloves
- Cucumber 1 | 2
- Dill ¼ oz | ½ oz
- Avocado 1 | 2
- Mayonnaise 3 TBSP | 4 TBSP
- White Wine Vinegar 5 tsp | 10 tsp
- Whole Wheat Pitas 2 | 4
- Pine Nuts 1 oz | 2 oz

HELLO WINE



PAIR WITH

Ebro Spanish Tempranillo, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

 HelloFRESH



1 ROAST SWEET POTATOES

Wash and dry all produce. Adjust rack to middle position and preheat oven to 450 degrees. Slice **sweet potatoes** into ¼-inch-thick rounds. Toss on a baking sheet with a drizzle of **olive oil**, **1 tsp harissa powder** (we'll use more later), and a pinch of **salt** and **pepper**. Roast in oven until tender, about 20 minutes, flipping halfway through.



4 MAKE CUCUMBER SALAD

In a medium bowl, toss **cucumber**, **chopped dill**, **vinegar**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**.



2 PREP

Mince or grate **1 clove garlic** (we sent more). Halve **cucumber** lengthwise, then slice into thin half-moons. Pick and roughly chop enough fronds from **dill** to give you 2 tsp. Halve, pit, and peel **avocado**, then thinly slice.



5 TOAST PITAS

Cut **pitas** in half to create 4 pockets and place on another baking sheet. When sweet potatoes are almost done, after 18-20 minutes of roasting, put pitas in oven. Toast until warmed through but not crispy, 2-3 minutes. **TIP:** If there's room, you can place pitas on the same baking sheet as sweet potatoes instead of on a second sheet.



3 MAKE HARISSA MAYO

In a small bowl, combine **3 TBSP mayonnaise** (we sent more), a pinch of **garlic**, and a pinch of **harissa powder**. Give mixture a taste and add more garlic and harissa powder as desired. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Spread **harissa mayo** inside each **pita** half, then fill with **sweet potatoes**, **avocado**, a few **pine nuts**, and a small amount of **cucumber salad**. Divide stuffed pitas between plates. Add remaining cucumber salad to the side and sprinkle with remaining pine nuts.

FILL 'ER UP!

These pitas are fully loaded with veggie deliciousness.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 14 TX-10