

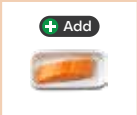


Fattoush-Inspired Salad

with Spiced Flatbreads and Feta Cheese

Veggie

30 Minutes



Salmon Fillets,
skin-on
250 g | 500 g

Customized Protein **+ Add** **↻ Swap** or ***2 Double**

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Chickpeas

1 | 2



Shawarma Spice Blend

1 tbsp | 2 tbsp



Garlic, cloves

2 | 4



Flatbread

2 | 4



Baby Tomatoes

113 g | 227 g



Parsley

7 g | 14 g



Mixed Olives

30 g | 60 g



Green Onion

2 | 4



White Wine Vinegar

2 tbsp | 4 tbsp



Sweet Bell Pepper

1 | 2



Feta Cheese, crumbled

1/2 cup | 1 cup

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Pepper, salt, sugar, oil

Cooking utensils | Aluminum foil, 2 baking sheets, large bowl, measuring spoons, paper towels, parchment paper, strainer, whisk

1



Prep chickpeas and garlic

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Drain and rinse **chickpeas**, then pat dry with paper towels.
- Add **chickpeas**, **half the Shawarma Spice Blend** and **2 tbsp** (4 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Peel **garlic**, then toss **peeled cloves** with **½ tbsp** (1 tbsp) **oil** on a small sheet of foil. Wrap tightly and place on the same baking sheet.

2



Roast chickpeas and garlic

- Roast in the **middle** of the oven until **chickpeas** are almost crispy, 10-12 min.
- When almost crispy, carefully remove the baking sheet from the oven, stir **chickpeas**, then cover loosely with foil (or another baking sheet).
- Return the sheet to the oven and continue to roast until **chickpeas** are crispy, 6-8 min.

3



Toast flatbreads

- + Add** | **Salmon Fillets, skin-on**
- Meanwhile, cut **flatbreads** into 1-inch pieces.
- Add **flatbreads**, **remaining Shawarma Spice Blend** and **1 tbsp** (2 tbsp) **oil** to another parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Bake in the **top** of the oven until golden-brown and crispy, 5-6 min.

4



Prep

- Meanwhile, halve **tomatoes**.
- Thinly slice **green onions**.
- Core, then cut **pepper** into ½-inch pieces.
- Drain, then roughly chop **olives**.
- Roughly chop **parsley**.

5



Make dressing

- Add **roasted garlic cloves** to a large bowl. Mash with a fork.
- Add **vinegar**, **1 tsp** (2 tsp) **sugar**, **2 tbsp** (4 tbsp) **oil** and **1 tbsp** (2 tbsp) **water**. Season with **salt** and **pepper**, then whisk to combine.

6



Finish and serve

- + Add** | **Salmon Fillets, skin-on**
- Add **roasted chickpeas**, **green onions**, **tomatoes**, **peppers**, **parsley**, **olives** and **half the feta** to the bowl with **dressing**. Toss to combine.
- Divide **spiced flatbreads** between bowls, then top with **chickpea mixture**.
- Sprinkle **remaining feta** over top.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

3 | Cook salmon and toast flatbreads

+ Add | **Salmon Fillets, skin-on**

If you've opted to add **salmon**, line a baking sheet with parchment paper. Pat **salmon** dry with paper towels. Season with **salt** and **pepper**. Arrange **salmon** on prepared sheet. Drizzle **1 tsp** (2 tsp) **oil** over top. Roast in the **top** of the oven until cooked through, 8-12 min.**

6 | Finish and serve

+ Add | **Salmon Fillets, skin-on**

Top **salad** with **salmon**.

** Cook to a minimum internal temperature of 70°C/158°F, as size may vary.