




**Product Spotlight:
Olives**


Around 80% of the calories in olives come from healthy fats. Maintaining a good level of healthy fats in your body is important to long-term health.



Crispy Turmeric Chickpeas with Rice Salad

Crispy roasted chickpeas and Dutch carrots served on a rice salad with lemon lupin crumbs and a coconut yoghurt sauce.

 30 minutes

 4 servings

 Plant-Based

Roast it!

If you wanted to switch up this dish, place the vegetables (minus the sprouts) and rice in a large oven dish, cover with stock and roast until rice is cooked and edges are crispy. Serve with fresh sprouts.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	18g	22g	92g

FROM YOUR BOX

BROWN RICE	300g
TINNED CHICKPEAS	2 x 400g
DUTCH CARROTS	1 bunch
COCONUT YOGHURT	1 tub
OLIVES	1 jar
TOMATOES	2
SNOW PEA SPROUTS	1 punnet
DUKKAH	10g

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground paprika, ground turmeric, vinegar of choice

KEY UTENSILS

oven tray, saucepan

NOTES

When you drain the chickpeas, you can reserve the liquid, known as aquafaba, and use it to make plant-based mayonnaise, meringue or pavlova.

Dukkah: sesame seeds, almonds, spices, salt.



1. COOK THE RICE

Set oven to 220°C.

Place **rice** in a saucepan and cover with water. Bring to a boil and simmer for 15–20 minutes, or until tender. Drain and rinse.



2. ROAST THE CARROTS

Drain (see notes) and pat dry **chickpeas**. Trim **dutch carrots**. Add both to a lined oven tray. Toss with **oil, 2 tsp paprika, 2 tsp turmeric, salt and pepper**. Roast for 15 minutes or until golden.



3. MAKE THE SAUCE

Add **coconut yoghurt** to a bowl along with **1 tbsp vinegar, salt and pepper**. Stir to combine.



4. TOSS THE SALAD

Drain and rinse **olives**. Roughly chop. Dice **tomatoes** and halve **sprouts**. Add to a large bowl as you go along with rice, **2 tbsp vinegar, salt and pepper**. Toss until well combined.



5. FINISH AND SERVE

Divide rice salad among shallow bowls. Sprinkle over **dukka**, top with roasted chickpeas and carrots. Serve with coconut yoghurt sauce.



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