




Product Spotlight: Zataar


Zataar is an aromatic Middle Eastern blend of dried herbs, sesame seeds and sumac. Zataar is a unique seasoning with bold flavours and great texture. Add to salads, smashed avo, grilled veggies or sprinkle on eggs.



Crispy Potato & Chickpea Salad

Crispy roasted potatoes, chickpeas and broccoli served over a lemon and garlic dressing kale salad with fresh avocado, pickled red onion, tahini dressing and zataar.

 35 minutes

 4 servings

 Plant-Based

Switch it up!

You can skip pickling the red onion if desired. Wedge it and add to the roasting tray to roast for 15 minutes or until golden and tender.

Per serve: **PROTEIN** 31g **TOTAL FAT** 41g **CARBOHYDRATES** 124g

FROM YOUR BOX

MEDIUM POTATOES	1kg
CHICKPEAS	2 x 400g
BROCCOLI	1
LEMON	1
ZATAAR	30g
RED ONION	1
AVOCADOS	2
HARVEST DRESSING	100g
KALE	1 bunch

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, white wine vinegar, sugar of choice, ground coriander

KEY UTENSILS

2 oven trays

NOTES

Check the broccoli and chickpeas half way through the roasting time. If they look like they are starting to burn, toss them on the tray and return to the oven for remaining time.

Use a non-metallic bowl to pickle. Metal bowls can react with the pickling liquid and leave a metallic taste.



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1. ROAST THE POTATOES

Set oven to 220°C.

Roughly dice **potatoes**. Toss on a lined oven tray with **oil, 2 tsp coriander, salt and pepper**. Roast for 25–30 until golden and tender.



4. MASSAGE THE KALE

Add lemon juice, crushed **garlic, 3 tbsp olive oil, salt and pepper** to a large bowl. Whisk to combine. Roughly chop or tear **kale leaves**. Add to bowl and massage (or scrunch) kale into dressing to tenderise.



2. ROAST THE CHICKPEAS

Drain and pat dry **chickpeas**. Cut **broccoli** into florets and zest **lemon**. Toss on a second lined oven tray with **oil, 1/2 zataar, salt and pepper**. Roast for 15–20 minutes (see notes) until chickpeas and broccoli are crispy.



5. FINISH AND SERVE

Divide kale among shallow bowls. Add potatoes, chickpeas, broccoli, pickled onion and avocado. Drizzle over dressing and sprinkle over remaining zataar.



3. PREPARE THE INGREDIENTS

In a non-metallic bowl (see notes) whisk together **1/4 cup vinegar, 2 tbsp water, 1 tsp salt and 1 tsp sugar**. Thinly slice **onion** and add to bowl. Set aside and drain before serving. Halve or dice **avocados**. Add **harvest dressing** to a bowl with **1 tbsp water**. Mix to loosen.

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