



**Product Spotlight:
Za'atar**

Za'atar is an aromatic Middle Eastern blend of dried herbs, sesame seeds and sumac. Za'atar 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 za'atar.



30 minutes



4/6 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	TOTAL FAT	CARBOHYDRATES
4/6 Person:	21g	28g	74g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	1kg	1.5kg
TINNED CHICKPEAS	2x 400g	2 x 400g
BROCCOLI	1	2
LEMON	1	1
ZA'ATAR	30g	30g + 15g
RED ONION	1	1
AVOCADOS	2	3
HARVEST DRESSING	100g	2 x 100g
GARLIC CLOVES	2	3
KALE	1 bunch	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.

Za'atar: sesame seeds, sumac, dried oregano, potato fibre, dried coriander, salt and canola oil, food acid.



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1. ROAST THE POTATOES

Set oven to 220°C.

Roughly dice **potatoes**. Toss on a lined oven tray with **oil, 2-3 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 za'atar, salt and pepper**. Roast for 15-20 minutes (see notes) until **chickpeas** and **broccoli** are crispy.



5. FINISH AND SERVE

Drain the **red onion**.

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



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 **red onion** and add to bowl. Set aside.

Halve or dice **avocados**. Add **harvest dressing** to a bowl with **1 tbsp water**. Mix to loosen.

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