



# Harissa Honey Veggie Koftas

with Greek Style Cheese Seasoned Chips and Baby Leaf Salad

Summer BBQ 30-35 Minutes • Medium Spice

21



Potatoes



Roasted Spice and Herb Blend



Garlic Clove



Unconventional Plant-Based Burgers



Chermoula Spice Mix



Cider Vinegar



Harissa Paste



Honey



Baby Leaf Mix



Greek Style Salad Cheese

**Pantry Items**

Oil, Salt, Pepper, Sugar, Olive Oil, Butter

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

## Cooking tools

Baking tray, garlic press, bowl, baking paper and saucepan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Roasted Spice and Herb Blend	1 sachet	1 sachet	2 sachets
Garlic Clove**	1	2	2
Unconventional Plant-Based Burgers** <b>11)</b>	2	3	4
Chermoula Spice Mix	1 sachet	1 sachet	2 sachets
Cider Vinegar <b>14)</b>	15ml	22ml	30ml
Harissa Paste <b>14)</b>	50g	75g	100g
Honey	15g	22g	30g
Baby Leaf Mix**	50g	70g	100g
Greek Style Salad Cheese** <b>7)</b>	50g	75g	100g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	1 tbsp	1½ tbsp	2 tbsp
Butter*	20g	30g	40g

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2893 / 691	663 / 159
Fat (g)	38.1	8.7
Sat. Fat (g)	15.3	3.5
Carbohydrate (g)	64.9	14.9
Sugars (g)	13.2	3.0
Protein (g)	23.5	5.4
Salt (g)	2.80	0.64

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **11)** Soya **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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## 1 Chip, Chip, Hooray

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, sprinkle over the **roasted spice and herb blend**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins.



## 4 Mix the Dressing

While everything's in the oven, in a large bowl, combine the **cider vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts).

Season with **salt** and **pepper**, then set your **dressing** aside.



## 2 Shape your Koftas

Meanwhile, peel and grate the **garlic** (or use a garlic press).

Break up the **plant-based burgers** into a large bowl. Add the **chermoula spice mix** and **garlic**, then season with **salt** and **pepper**.

Using your hands, mix together well then shape into **koftas**, 2 per person. Lay them onto a lined baking tray.



## 5 Harissa Sauce Time

In a small saucepan, combine the **harissa paste** (add less if you'd prefer things milder), **honey** and **water for the sauce** (see pantry for amount). **TIP:** If your honey has hardened, put the sachet in a bowl of hot water for 1 min to loosen.

Pop the pan on medium-low heat. Stir until well combined and piping hot, 1-2 mins.

Vigorously stir in the **butter** (see pantry for amount) until emulsified, 1 min.

Remove from the heat and cover to keep warm.



## 3 Time to Bake

When the **chips** are halfway through cooking, turn them over and return to the oven for the remaining time.

At the same time, add the **kofta** tray to the middle shelf of your oven and bake until they are browned on the outside, 10-12 mins. **IMPORTANT:** Ensure they're piping hot throughout.



## 6 Finish and Serve

When everything's ready, share the **koftas** and **chips** between your plates.

Spoon the **harissa sauce** over the **koftas** (reheat first if needed, adding a splash of **water** if it gets a little too thick).

Add the **baby leaf mix** to the bowl of **dressing** and toss to coat, then share between your plates.

Crumble the **Greek style salad cheese** over the **chips** to finish.

Enjoy!