

Easy Harissa Sweet Potato, Dill and Butter Bean Bowl

with Bell Pepper and Garlic Ciabatta Dippers

Calorie Smart 20-25 Minutes • Medium Spice • 2 of your 5 a day • Veggie



Sweet Potato



Chermoula Spice Mix



Bell Pepper



Garlic Clove



Butter Beans



Tomato Passata



Vegetable Stock Paste



Harissa Paste



Ciabatta



Dill



Greek Style Salad Cheese



Ready in just 25 minutes, this Easy Harissa Sweet Potato, Dill and Butter Bean Stew is full of veg. Harissa is widely used in Middle Eastern and North African cuisine, containing dried chillies, star anise, cumin and coriander.

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil

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

Garlic press, saucepan, sieve and baking tray.

Ingredients

Ingredients	2P	3P	4P
Sweet Potato	1	1½	2
Chermoula Spice Mix	½ sachet	¾ sachet	1 sachet
Bell Pepper***	1	1½	2
Garlic Clove**	3	4	6
Butter Beans	1 carton	1½ cartons	2 cartons
Tomato Passata	1 carton	1½ cartons	2 cartons
Vegetable Stock Paste	10g	15g	20g
Harissa Paste	50g	75g	100g
Ciabatta 13	1	2	2
Dill**	1 bunch	1 bunch	1 bunch
Greek Style Salad Cheese** 7	50g	100g	100g
Pantry	2P	3P	4P
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	200ml	300ml	400ml
Olive Oil for the Garlic Bread*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2417 /578	382 /91
Fat (g)	19.6	3.1
Sat. Fat (g)	5.2	0.8
Carbohydrate (g)	76.2	12.0
Sugars (g)	22.3	3.5
Protein (g)	20.0	3.2
Salt (g)	3.79	0.60

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

Allergens

7) Milk 13) Cereals containing gluten

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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Roast the Sweet Potato

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **sweet potato** into 1cm chunks (no need to peel). Drizzle with **oil**, season with **salt and pepper**, then sprinkle over **half** the **chermoula spice mix**.
- Toss to coat and spread out in a single layer. **TIP:** Use two baking trays if necessary.
- When the oven is hot, roast on the top shelf until golden and tender, 16-18 mins. Turn halfway through.



Toast the Garlic Ciabatta

- Halve the **ciabatta** and lay it onto another baking tray, cut-side up. Spread over the remaining **garlic** and drizzle with the **olive oil for the garlic bread** (see pantry for amount).
- Pop the **ciabatta** onto the middle shelf of your oven until toasted, 4-5 mins.
- Meanwhile, roughly chop the **dill** (stalks and all).



Cook the Pepper

- Meanwhile, halve the **bell pepper** and discard the core and seeds. Slice into thin strips, then cut in half widthways.
- Peel and grate the **garlic** (or use a garlic press).
- Heat a drizzle of **oil** in a large saucepan on high heat. Once hot, add the **sliced pepper** and fry until just soft, 3-4 mins.
- Meanwhile, drain and rinse the **butter beans** in a sieve.



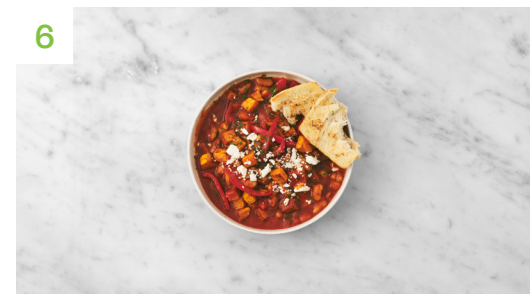
Finish Up

- When everything's ready, stir the **roasted sweet potato** and **half** the **dill** into the **stew**.
- Taste and season with **salt and pepper** if needed.
- Cut the **garlic ciabatta** diagonally into triangles.



Simmer your Stew

- Once the **pepper** has softened, reduce the heat to medium-high, then add **half** the **garlic** and stir-fry for 30 secs.
- Add the **passata**, **veg stock paste**, **harissa paste**, remaining **chermoula** (add less if you'd prefer things milder) and the **sugar** and **water for the sauce** (see pantry for both amounts).
- Stir in the **butter beans** and season with **salt and pepper**.
- Bring to a boil, then reduce the heat and simmer until slightly thickened, 5-6 mins.



Time to Serve

- Share the **harissa stew** between your bowls.
- Crumble over the **Greek style salad cheese** and garnish with the remaining **dill**.
- Serve the **garlic ciabatta dippers** on the side.

Enjoy!