



# Harissa Sweet Potato and Chickpea Pie with Greek Style Salad Cheese and Spinach

43

**Classic** 40-45 Minutes • Medium Spice • 4 of your 5 a day • Veggie



Puff Pastry Sheet



Diced Sweet Potato



Red Onion



Garlic Clove



Chickpeas



Harissa Paste



Vegetable Stock Paste



Greek Style Salad Cheese



Baby Spinach

**Pantry Items**  
Oil, Salt, Pepper

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, garlic press, sieve, frying pan and ovenproof dish.

## Ingredients

Ingredients	2P	3P	4P
Puff Pastry Sheet** 13)	1 pack	1½ packs	2 packs
Diced Sweet Potato**	300g	450g	600g
Red Onion**	1	1½	2
Garlic Clove**	2	3	4
Chickpeas	1 carton	1½ cartons	2 cartons
Harissa Paste	50g	75g	100g
Vegetable Stock Paste 10)	10g	15g	20g
Greek Style Salad Cheese** 7)	100g	150g	200g
Baby Spinach**	100g	150g	200g

Pantry	2P	3P	4P
Water for the Sauce*	150ml	225ml	300ml

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	630g	100g
Energy (kJ/kcal)	4784 /1143	759 /181
Fat (g)	60.5	9.6
Sat. Fat (g)	29.1	4.6
Carbohydrate (g)	115.0	18.3
Sugars (g)	24.7	3.9
Protein (g)	28.4	4.5
Salt (g)	4.01	0.64

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

## Allergens

7) Milk 10) Celery 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, milk, egg, mustard, celery, soya, 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.

## Contact

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60 Worship St, London EC2A 2EZ

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## Roast the Sweet Potato

Preheat your oven to 240°C/220°C fan/gas mark 9.  
Remove the **puff pastry** from your fridge.

Pop the **sweet potato** onto a large baking tray.  
Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread them out in a single layer.

When the oven is hot, roast on the top shelf until soft and golden, 15-18 mins. Turn halfway through.



## Finish the Filling

Add the **spinach** to the **sauce** a handful at a time until wilted and piping hot, 2-3 mins.

Stir in the **chickpeas**, **Greek style salad cheese** and **cooked sweet potato**.

Taste and add more **salt** and **pepper** if needed, then transfer your **filling** to an appropriately sized ovenproof dish.



## Get Prepped

Meanwhile, halve, peel and thinly slice the **red onion**. Peel and grate the **garlic** (or use a garlic press). Drain and rinse the **chickpeas** in a sieve.

Heat a drizzle of **oil** in a large frying pan on medium heat. Once hot, add the **onion** and cook until softened, 6-8 mins.

Add the **garlic** and **harissa paste** and fry for 1 min more.



## Assemble your Pie

Cover the **pie filling** with the **pastry** (see ingredients for amount), pressing it over the side of the dish or just sitting it on top, then trimming off any excess.

Make a small hole in the middle to allow steam to escape. **TIP:** Brush the pastry with a little milk if you have some.

Bake your **pie** on the top shelf of your oven until golden brown, 15-20 mins.



## Simmer your Sauce

Add the **water for the sauce** (see pantry for amount) and **veg stock paste** to the **onion** pan and bring to a simmer. Cook until reduced slightly, 5-6 mins.

Meanwhile, crumble the **Greek style salad cheese**.



## Serve

Once the **pie** is out of the oven, allow it to stand for 2 mins before serving on plates.

## Enjoy!