EveryPlate

5 MIN





WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Chickpeas (1 | 2)



Roma Tomato * (1 | 2)



Red Onion (1 | 2)



Lemon *

(1 | 2)



Tunisian Spice





(1 | 2)Contains: Milk



Basmati Rice (1 | 2)



Sour Cream * (2 | 4)

Contains: Milk



Veggie Stock Concentrate

(1 | 2)



Persian Cucumber *

(1|2)



Garlic (1 Clove | 2 Cloves)

WHAT YOU'LL NEED

Kosher Salt **Black Pepper**

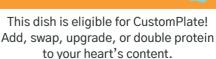
Butter (1 TBSP | 2 TBSP) Contains: Milk

Cooking Oil (1 tsp | 2 tsp) Olive Oil

(4 tsp | 8 tsp)

Sugar (1/2 tsp | 1 tsp)

CUSTOMPLATE



Flip the menu over for cooking info on your new protein.

CHEF'S TIP

Hey, friend! Just wanted to let you know that it's possible—and totally natural—for chickpeas to pop a bit while they roast. What can you do to minimize popping? Pat the chickpeas extra—dry with paper towels after rinsing, and then just keep an eye out while they're in the oven. You'll be glad you gave them a little extra TLC. The crispy result is worth the effort.

HAVE A CUSTOMPLATE?

step 5, pat steak dry with paper towels; season with remaining Tunisian Spice, salt, and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add steak and cook to desired doneness, 3–5 minutes per side. Transfer to a cutting board to rest. In step 6, thinly slice steak against the grain and add atop bowls.



Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all produce. Peel and finely chop garlic. Drain and rinse chickpeas; pat dry with paper towels. Halve, peel, and cut onion into ½-inch-thick wedges; finely chop a wedge or two until you have 2 TBSP (4 TBSP for 4 servings). Zest and quarter lemon (for 4, zest 1 lemon and quarter both). Trim and halve cucumber lengthwise; cut crosswise into ¼-inch-thick half-moons. Cut tomato into a small dice.



Heat a **drizzle of oil** in a small pot over medium heat. Add **garlic**; cook until fragrant, 1 minute. Stir in **rice**, **stock concentrate**, ½ **tsp Tunisian Spice** (1 tsp for 4 servings; you'll use more later), ¾ **cup water** (1½ cups for 4), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15–20 minutes. Keep covered off heat until ready to serve.



While rice cooks, toss **chickpeas** and **onion wedges** on a baking sheet with a **large drizzle of olive oil, 2 tsp Tunisian Spice** (4 tsp for 4 servings; be sure to measure), **salt**, and **pepper**. Roast on top rack, stirring halfway through, until chickpeas are crispy and onion wedges are tender, 18–20 minutes.



Meanwhile, in a small bowl, combine **sour cream** with **juice from 2 lemon wedges** (juice from whole lemon for 4 servings). Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** to taste.



In a medium bowl, whisk together 2 tsp olive oil, ½ tsp sugar, and juice from remaining lemon. (For 4 servings, use 4 tsp olive oil and 1 tsp sugar.) Stir in cucumber, chopped onion, tomato, and half the feta (save the rest for serving). Season with salt and pepper to taste.



Fluff rice with a fork; stir in lemon zest and 1 TBSP butter (2 TBSP for 4 servings). Divide rice between bowls and top with roasted chickpeas and onion. Drizzle with as much lemon crema as you'd like. Add tomato cucumber salad to one side of each bowl and garnish with remaining feta.

Steak is fully cooked when internal temperature reaches 145 degrees.

WK16-94