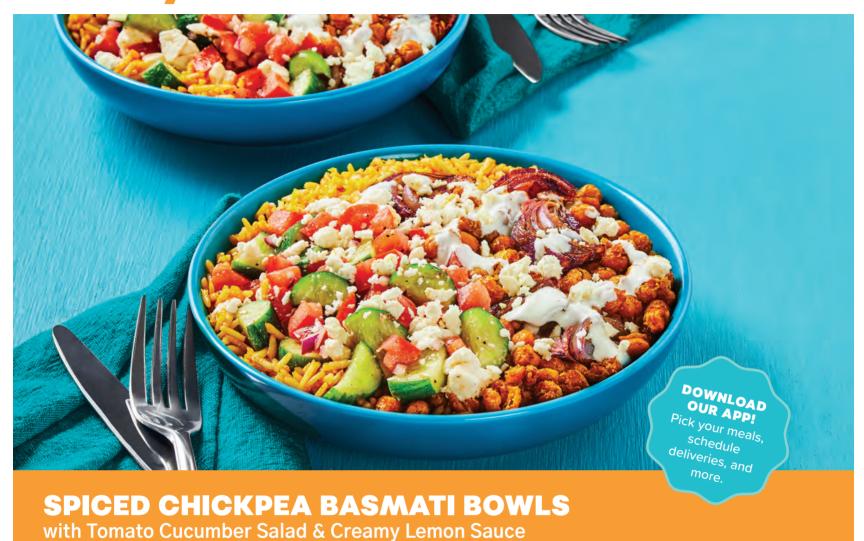
EveryPlate

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WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Garlic (1 Clove | 2 Cloves)



Chickpeas (1 | 2)



Red Onion (1 | 2)



Lemon * (1 | 2)



Persian Cucumber* (1 | 2)



PREP IN 10 MIN

Roma Tomato * (1 | 2)



READY IN 35 MIN

Basmati Rice (1 | 2)



Veggie Stock Concentrate (1 | 2)



Tunisian Spice (1 | 2)



Sour Cream * (2 | 4)Contains: Milk



Feta Cheese * (1 | 2)Contains: Milk

WHAT YOU'LL NEED

Kosher Salt Black Pepper

Butter (1 TBSP | 2 TBSP) Contains: Milk

(1/2 tsp | 1 tsp)

Cooking Oil

(1 tsp | 2 tsp)

Olive Oil (4 tsp | 8 tsp)

Sugar

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Hey! 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 help? Pat the chickpeas extra-dry with paper towels after rinsing. You'll be glad you gave them some TLC. The crispy little treasures are worth the effort.



Adjust rack to top position and preheat oven to 425 degrees. Wash and dry 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 one lemon and quarter both). Trim and halve cucumber lengthwise; cut crosswise into ¼-inch-thick halfmoons. Dice tomato.



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—we sent more), **salt**, and **pepper**. Roast on top rack, stirring halfway through, until chickpeas are crispy and onion wedges are tender, 18–20 minutes.



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 in the next step), 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.



Meanwhile, in a small bowl, combine **sour cream** with **juice from two lemon wedges** (juice from four wedges 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 juice from remaining lemon, 2 tsp olive oil, and ½ tsp sugar. (For 4 servings, use 4 tsp olive oil and 1 tsp sugar.) Stir in chopped onion, cucumber, tomato, and half the cheese (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 creamy lemon sauce as you like. Add tomato cucumber salad to one side of each bowl and garnish with remaining cheese.