



Aubergine Fattah

with chilli garlic yoghurt and roast baby potatoes

Veggie 30-35 mins • Spicy

7



Aubergine



Yoghurt



Chickpeas



Garlic



Harissa Spice Mix



Lemon



Mint



Sesame Seeds



Chilli



Baby Potatoes



Flatbread

Pantry Items: Oil, Salt, Pepper



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, grater, sieve, zester

Ingredients

	2P	4P
Aubergine	1 unit	2 units
Yoghurt	150 g	300 g
Chickpeas	1 pack	2 packs
Garlic	1 unit	2 units
Harissa Spice Mix	2 sachets	4 sachets
Lemon	1 unit	2 units
Mint	5 g	10 g
Sesame Seeds	1 sachet	2 sachets
Chilli	1 unit	2 units
Baby Potatoes	500 g	1 kg
Flatbread	2 units	4 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	788.5 g	100 g
Energy (kJ/kcal)	3301.2 kJ/ 789 kcal	418.7 kJ/ 100.1 kcal
Fat (g)	13 g	1.6 g
Sat. Fat (g)	3.6 g	0.5 g
Carbohydrate (g)	83.6 g	10.6 g
Sugars (g)	17.6 g	2.2 g
Protein (g)	31.8 g	4 g
Salt (g)	2.3 g	0.3 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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Roast the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Drain and rinse the **chickpeas** in a sieve.
- Halve the **potatoes** lengthways, quartering any larger pieces. Pop onto a lined baking tray along with the **chickpeas**.
- Toss with **half** the **harissa spice mix, salt, pepper** and a glug of **oil**.
- Roast on the top shelf of the oven until **chickpeas** are crispy and **potatoes** are tender, 25-35 mins.

TIP: Use two baking trays if necessary!



Toast the Sesame Seeds

- Pop the **flatbread** into the oven to toast, 4-5 mins.
- Meanwhile, place a pan over medium heat (no oil).
- Once hot, dry-fry the **sesame seeds**, stirring regularly, until lightly toasted, 2-3 mins.
- Remove from the pan and set aside.

TIP: Keep an eye on them so they don't burn!



Bake the Aubergine

- Meanwhile, trim the **aubergine**, then halve lengthways. Chop into 1cm pieces.
- Pop onto a separate lined baking tray.
- Toss with remaining **harissa spice, salt, pepper** and a drizzle of **oil**. Spread out in a single layer.
- Roast in the oven until soft and golden, 15-20 mins. Turn halfway through.



Make the Spicy Yoghurt

- Mix the **yoghurt** with 1 tbsp **oil** (double for 4p).
- Stir in the **garlic**, toasted **sesame seeds**, chopped **chilli** (use less if you don't like spice), **half** the chopped **mint, lemon** zest and a squeeze of **lemon** juice.
- Season to taste with **salt** and **pepper**.
- Tear the **flatbread** into bite-sized pieces.



Get Prepped

- Meanwhile, peel and grate the **garlic** (or use a garlic press).
- Halve the **chilli** and discard the core and seeds. Finely chop.
- Pick the **mint** leaves and roughly chop (discard the stalks).
- Zest and quarter the **lemon**.



Garnish and Serve

- Dish a spoonful of roasted **aubergine, chickpeas, potatoes** and toasted **flatbread** onto plates.
- Spoon over a dollop of your spicy **yoghurt**.
- Repeat the steps above until you've used all your ingredients.
- Top it all off with a sprinkling of chopped **mint**.
- Serve any remaining **lemon** wedges alongside for squeezing over.

Enjoy!