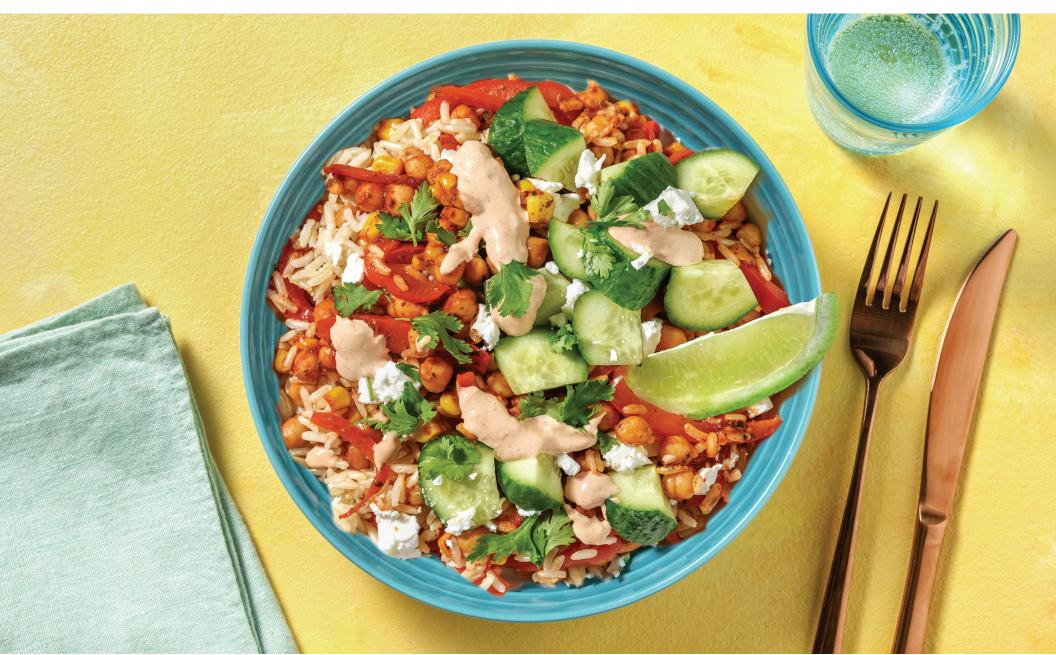


Tex-Mex Chickpeas & Rice with Cucumber Salsa & Fetta

Grab your Fresh & Fast Meal Kit

FRESH & FAST

Box to plate: 15 mins



Get ready

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You'll need

Pan



1. Chop





2. Sizzle



Vegetable Stock

Powder

Sweetcorn





Tex-Mex Spice Blend

Tomato Paste

Basmati Rice



3. Zap



Smokey Aioli

Coriander



Fetta Cubes

(along with the basics)



From the pantry



From the cool pouch

2P Smokey Aioli 1 medium 2 medium **Fetta Cubes** 1 large 2 large

pkt

pkts

- · Cut lime into wedges
- Roughly chop **cucumber**, then place in a bowl. Add a good squeeze of lime juice. Drizzle with olive oil, then season and toss
- Thinly slice capsicum

- Heat a frying pan over high heat with a drizzle of olive oil
- Drain corn (1/2 large tin for 2P / 1 large tin for 4P) and chickpeas
- · Cook chickpeas, corn and capsicum until browned, 2-3 mins
- Add spice blend, stock powder, tomato paste and a good dash of water. Cook, tossing, until browned, 1-2 mins. Season to taste, then remove from heat

- Heat **basmati rice** in microwave until steaming, 2-3 mins
- Add rice to chickpea pan, tossing to coat
- Plate up **Tex-Mex chickpeas** and rice. Top with cucumber salsa
- · Drizzle with smokey aioli, tear over **coriander** and crumble over fetta
- Serve with remaining lime

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.







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