



Creamy Chermoula Chickpea & Pumpkin Soup

with Coriander

WINTER WARMERS

CLIMATE SUPERSTAR

Grab your meal kit with this number

30



Potato



Carrot



Peeled & Chopped Pumpkin



Chickpeas



Brown Onion



Garlic



Tomato Paste



Chermoula Spice Blend



Coconut Milk



Vegetable Stock Powder



Baby Spinach Leaves



Coriander



Chicken Breast



Diced Bacon

Prep in: 20-30 mins
Ready in: 35-45 mins

Plant Based

Calorie Smart

Eat Me First

Turn a warming veggie soup into a mouthwatering comfort meal by simmering creamy coconut milk with chickpeas and our cumin, paprika and turmeric-laced chermoula spice blend. Just before serving, stir through a trayful of earthy roasted veg, plus greens for an extra pop of colour. Don't forget the coriander garnish for a bright finish.

Pantry items

Olive Oil, Brown Sugar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

You will need

Oven tray lined with baking paper · Large saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	1	2
carrot	1	2
peeled & chopped pumpkin	1 medium packet	2 medium packets
chickpeas	1 packet	2 packets
brown onion	1	2
garlic	3 cloves	6 cloves
tomato paste	1 medium packet	1 large packet
chermoula spice blend	1 medium sachet	1 large sachet
water*	2 cups	4 cups
coconut milk	1 packet	2 packets
vegetable stock powder	1 large sachet	2 large sachets
brown sugar*	1 tsp	2 tsp
baby spinach leaves	1 small packet	1 medium packet
coriander	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2427kJ (580cal)	151kJ (36cal)
Protein (g)	22.9g	1.4g
Fat, total (g)	22.5g	1.4g
- saturated (g)	16.6g	1g
Carbohydrate (g)	65.5g	4.1g
- sugars (g)	30.3g	1.9g
Sodium (mg)	1620mg	100.8mg
Dietary Fibre (g)	24.2g	1.5g

The quantities provided above are averages only.

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.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW34



Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** and **carrot** into bite-sized chunks.
- Place **potato, carrot** and **peeled & chopped pumpkin** on a lined oven tray.
- Drizzle with **olive oil**, season with **salt** and toss to coat. Roast until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the veggies between two trays.



Get prepped

- Meanwhile, drain and rinse **chickpeas**.
- Finely chop **brown onion** and **garlic**.



Start the soup

- In a large saucepan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring, until softened, **3-4 minutes**.
- Add **garlic, tomato paste, chermoula spice blend** and **chickpeas** and cook until fragrant, **1 minute**.



Finish the soup

- Add the **water, coconut milk, vegetable stock powder** and **brown sugar**. Stir to combine, bring to a simmer, then cook until slightly reduced, **3-5 minutes**.



Add the veggies

- Remove saucepan from the heat.
- Add **roasted veggies** and **baby spinach leaves**, gently stirring until combined.



Serve up

- Divide creamy chermoula chickpea and pumpkin soup between bowls.
- Tear over **coriander** to serve. Enjoy!

CUSTOM OPTIONS

+ **ADD CHICKEN BREAST**
Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes.

+ **ADD DICED BACON**
When starting the soup, cook diced bacon, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

