

Chickpea & Sweet Potato Dosa-Dillas

with Tomato Salsa & Yoghurt

Grab your Meal Kit with this symbol



Sweet Potato



Garlic



Brown Onion



Chickpeas



Sweetcorn



Mumbai Spice Blend



Tandoori Paste



Tomato Paste



Vegetable Stock Powder



Mini Flour Tortillas



Shredded Cheddar Cheese



Tomato



Coriander



Greek-Style Yoghurt

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 25-35 mins
Ready in: 45-55 mins

In this fun fusion dish, cook up a veggie filling with flavours reminiscent of an Indian dosa, then spoon it into cheesy tortillas... don't knock this creative combo till you try it!

Pantry items

Olive Oil, Butter, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	1	2
garlic	2 cloves	4 cloves
brown onion	½	1
chickpeas	1 tin	2 tins
sweetcorn	1 tin (125g)	1 tin (300g)
Mumbai spice blend	1 sachet	2 sachets
tandoori paste	1 packet	2 packets
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
butter*	20g	40g
vegetable stock powder	1 medium sachet	1 large sachet
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
tomato	2	4
white wine vinegar*	drizzle	drizzle
coriander	1 bag	1 bag
Greek-style yoghurt	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3674kJ (878Cal)	581kJ (139Cal)
Protein (g)	30.7g	4.9g
Fat, total (g)	38.2g	6g
- saturated (g)	14.9g	2.4g
Carbohydrate (g)	92.5g	14.6g
- sugars (g)	21.9g	14.6g
Sodium (mg)	2278mg	360mg

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.



Bake the sweet potato

Preheat the oven to **240°C/220°C fan-forced**. Cut the **sweet potato** into small chunks. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Bake until tender, **10-15 minutes**. While the sweet potato is roasting, finely chop the **garlic** and **brown onion** (see ingredients). Drain and rinse the **chickpeas**. Drain the **sweetcorn**.



Bake the dosa-dillas

Brush or spray the **tortillas** with a drizzle of **olive oil**. Bake the **dosa-dillas** until the tortillas are golden, **10-12 minutes**. Spoon any overflowing **filling** back into the **dosa-dillas**.

TIP: You can place a sheet of baking paper and another oven tray on top of the **dosa-dillas** if they unfold during cooking.



Make the filling

SPICY! This is a mild paste, but use less if you're sensitive to heat. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **onion** and **sweetcorn**, stirring, until softened, **4-5 minutes**. Add the **Mumbai spice blend**, **tandoori paste**, **tomato paste** and **garlic** and cook until fragrant, **1 minute**. Stir through the **water**, **chickpeas**, **butter** and **vegetable stock powder**. Simmer until slightly thickened, **1-2 minutes**. Stir through the roast **sweet potato**. Remove from the heat. Season to taste.



Make the salsa

While the **dosa-dillas** are baking, finely chop the **tomato**. In a medium bowl, combine a drizzle of **white wine vinegar** and **olive oil**. Add the **tomato** and stir to combine. Season to taste.



Assemble the dosa-dillas

Arrange the **mini flour tortillas** over a lined oven tray. Divide the filling among **tortillas**, spooning it onto one half of each **tortilla**. Top with the **shredded Cheddar cheese**. Fold the empty half of each **tortilla** over to enclose the filling and press down with a spatula.

TIP: If the **tortillas** don't fit in a single layer, spread across two trays.



Serve up

Roughly chop the **coriander**. Divide the chickpea and sweet potato **dosa-dillas** between plates. Top with the **salsa** and **coriander**. Serve with the **Greek-style yoghurt**.

Enjoy!

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