

DINNERLY



Falafel & Salmon Platter with Homemade Hummus

Shepherd's Salad & Pita Bread



ca. 20min



2 Servings

Is there anything better than making a platter full of food? Grab a pita, take a crispy falafel ball or two, flake on some salmon, scoop up some hummus, get yourself some salad, and drizzle on sour cream sauce. It feels like picking from the spread at a party, but you get all the best food for yourself! Aka, a party on a platter. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 1 plum tomato
- 15 oz can chickpeas
- 1 oz tahini ¹¹
- 1 oz sour cream ⁷
- 2 Mediterranean pitas ^{1,6,11}
- 8 oz pkg salmon filets ⁴
- ½ lb pkg falafel

WHAT YOU NEED

- garlic
- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

TOOLS

- blender or food processor
- medium skillet

ALLERGENS

Wheat (1), Fish (4), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1260kcal, Fat 81g, Carbs 112g, Protein 56g



1. Make shepherd's salad

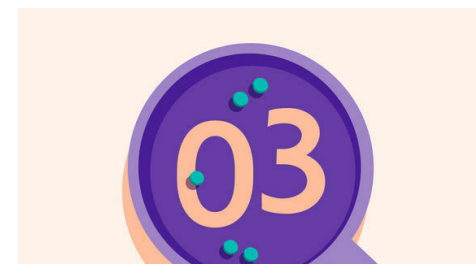
Peel **cucumber**, if desired. Quarter lengthwise, then cut into ½-inch pieces. Quarter **tomato** and cut into ½-inch pieces. Finely chop **2 teaspoons garlic**.

In a medium bowl, whisk to combine **2 tablespoons oil** and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**. Add cucumbers and tomatoes and toss to combine. Set aside until step 5.



2. Make hummus

Drain **chickpeas**, reserving ¼ cup **chickpea liquid**. In bowl of a food processor or blender, add **chickpeas**, **tahini**, **chopped garlic**, **2 tablespoons of the chickpea liquid**, **3 tablespoons oil**, and **1 tablespoon vinegar**; blend until smooth and fluffy, about 2 minutes. Season to taste with **salt** and **pepper**. Thin with more chickpea liquid, 1 tablespoon at a time, as needed; set aside.



3. Prep sauce & toast pita

In a small bowl, whisk together **sour cream**, **1 tablespoon water**, and **a pinch each of salt and pepper**. Set aside until step 5.

Lightly brush oil all over **pita**. Heat a medium skillet over medium. Add pita and cook until toasted and golden brown, 1–3 minutes per side. Transfer to a cutting board.



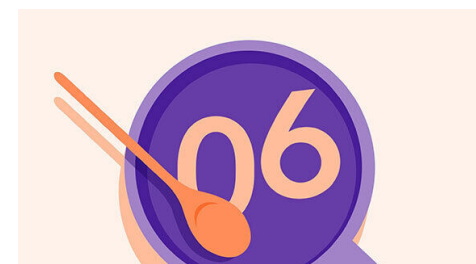
4. SALMON VARIATION

Pat **salmon** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Cook until skin is charred and crisp in spots, about 4 minutes. Flip and cook until just medium, about 1 minute more.



5. Cook falafel

Reshape **falafel** into 8 balls, if necessary. Flatten slightly to form patties. Heat ¼-inch oil in same skillet over medium-high until shimmering. Add falafel (it should sizzle vigorously) and cook until browned, 2–3 minutes per side. Transfer to a paper towel-lined plate.



6. Assemble & serve

Spoon **hummus** onto center of plate. Garnish with **a drizzle of oil** and **a few grinds of pepper**. Cut **pita** into quarters.

Serve **pita**, **shepherd's salad**, **salmon**, and **falafel** alongside **hummus**. Build your own sandwiches and drizzle with **sour cream sauce**. Enjoy!