

# DINNERLY



## Fast! Greek Salmon Salad & Hummus Platter

with Toasted Pita & Feta



under 20min



2 Servings

We don't have any vegetable jokes. But if you do, please LETTUCE know. In the meantime, we'll be double-fisting warm pita with this plate of tender salmon, savory hummus and crisp salad loaded with feta. We've got you covered!

## WHAT WE SEND

- 2 plum tomatoes
- 1 romaine heart
- 2 Mediterranean pitas <sup>1,2,3</sup>
- 8 oz pkg salmon filets <sup>4</sup>
- 2 (2 oz) hummus <sup>1</sup>
- 2 oz feta <sup>5</sup>

## WHAT YOU NEED

- olive oil
- white wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper

## TOOLS

- medium nonstick skillet

## ALLERGENS

Sesame (1), Soy (2), Wheat (3), Fish (4), Milk (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 970kcal, Fat 68g, Carbs 55g, Protein 41g

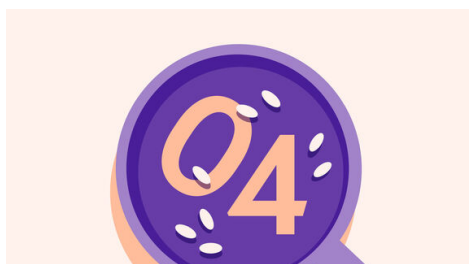


### 1. Prep salad

Preheat broiler with a rack in the top position.

Cut **tomatoes** in half lengthwise, then thinly slice into half-moons. Thinly slice **lettuce** crosswise, discarding end.

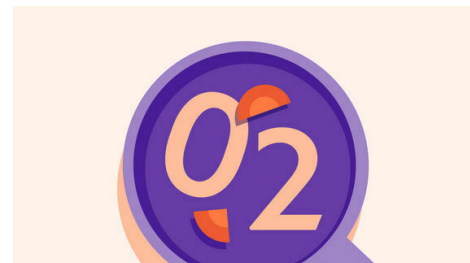
In a large bowl, whisk together 2 **tablespoons oil** and 1 **tablespoon vinegar**; season to taste with **salt** and **pepper**. Add tomatoes, tossing to coat; set aside to marinate.



### 4. Assemble & serve

Divide **hummus** between plates. Use a spoon to create a small well in the center; fill with **oil** and a **pinch each of salt and pepper**. Add **lettuce** to bowl with **tomatoes**, tossing to coat. Divide salad between plates, then coarsely crumble **feta** over top. Add **salmon** alongside.

Serve **salmon, salad, and hummus platters** with **toasted pita** for dipping. Enjoy!



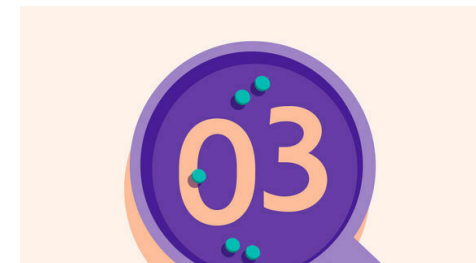
### 2. Toast pitas

Brush **pitas** all over with **oil**. Broil directly on top oven rack until toasted and browned in spots, 1–2 minutes per side (watch closely as broilers vary). Cut into wedges.



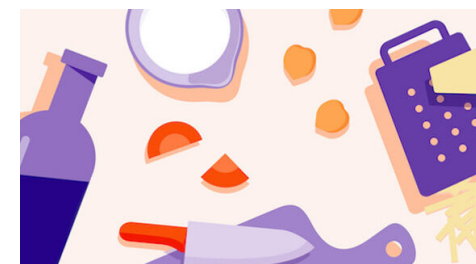
### 5. ...

What were you expecting, more steps?



### 3. SALMON VARIATION

Pat **salmon** dry and season all over with **salt** and **pepper**. Heat 1 **tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, 4–5 minutes. Flip and cook until just medium, about 1 minute more.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!