



Vegetarian Greek Cobb Salad

with Feta, Olives & Garlicky Pita



20-30min



2 Servings

Native to regions in Italy and Greece, the olives used in this recipe are famous for their color, buttery flavor, and meaty texture. While these olives are delicious on their own, they add an incredible depth of flavor to dishes. Here the olives add a delightfully rich, brininess to a romaine salad loaded with crisp veggies, roasted red peppers, warm chickpeas, crumbly feta cheese, and garlicky toasted pita bread.

What we send

- 1 (15 oz) can chickpeas
- garlic
- 4 oz roasted red peppers
- ¼ oz fresh dill
- 2 (1.4 oz) feta cheese ⁷
- 1 oz Castelvetrano olives ¹²
- 1 plum tomato
- 1 romaine heart
- 1 cucumber
- 2 Mediterranean pitas ^{1,6,11}

What you need

- 2 large eggs ³
- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

Tools

- small saucepan
- colander
- medium skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 56g, Carbs 75g, Proteins 33g



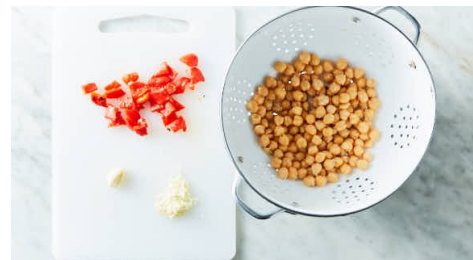
1. Cook eggs

Fill a small saucepan with water and bring to a boil. Carefully lower **2 large eggs** into **boiling water** and cook for 10 minutes over medium heat. Immediately drain and return to saucepan. Cover and shake pan to gently crack shells, then fill saucepan with **ice water**. Let stand until step 5.



4. Make vinaigrette

Preheat broiler with the top rack 6 inches from the heat source. Pick and finely chop **dill fronds**, discarding stems. In a medium bowl, whisk to combine **3 tablespoons oil**, **1 tablespoon vinegar**, and **1 teaspoon water**. Season to taste with **salt** and **pepper**. Stir in **half of the chopped dill**. Transfer **2 tablespoons of the vinaigrette** to a small bowl and reserve for step 6.



2. Prep ingredients

Rinse and drain **chickpeas**. Finely chop **1 teaspoon garlic**, then lightly crush a second large garlic clove. Coarsely chop **roasted red peppers**.



5. Prep salad

Crumble **feta**. Chop **olives**, removing any pits. Cut **tomatoes** into ½-inch pieces. Halve **romaine** lengthwise, then cut crosswise into ½-inch pieces. Thinly slice **cucumber** (peel, if desired). Peel **eggs** under running water; cut into quarters. Drizzle **pitas** all over with **oil**; broil directly on top rack until toasted, 1-2 minutes per side (watch closely as broilers vary).



3. Season chickpeas

Heat **1 tablespoon oil** in a medium skillet over medium. Add **chopped garlic**; cook, stirring, until fragrant, about 1 minute. Add **chickpeas** and **roasted red peppers**. Increase heat to medium-high and cook, stirring, until chickpeas are warm, about 3 minutes. Off the heat, stir in **2 teaspoons vinegar** and **1 teaspoon oil**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Rub **pitas** with **crushed garlic clove**, then cut into wedges. Season with **salt**. Add **romaine** and **half each of the feta and remaining dill** to bowl with **vinaigrette**; toss to combine. Season with **salt** and **pepper**. Top with **chickpeas, eggs, cucumbers, tomatoes, and olives**. Drizzle with **reserved vinaigrette**. Garnish with **remaining dill** and **feta**. Enjoy!