

DINNERLY



Upgrade to Add Falafel

Roasted Chickpea Gyro

 20-30min  2 Servings

| We customized this recipe with falafel.

WHAT WE SEND

- 15 oz can chickpeas
- ¼ oz garam masala
- 1 cucumber
- 2 plum tomatoes
- 2 (1 oz) sour cream⁷
- ½ lb pkg falafel
- 2 Mediterranean pitas^{1,6,11}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)¹⁷
- garlic

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 800kcal, Fat 44g, Carbs 103g, Protein 29g



1. Roast chickpeas

Preheat oven to 450°F with a rack in the top position.

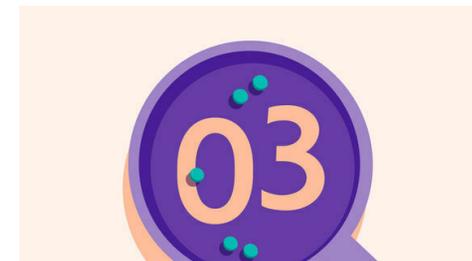
Drain **chickpeas**; rinse and pat very dry. On a rimmed baking sheet, toss with **2 tablespoons oil**, **3½ teaspoons garam masala**, and a **generous pinch of salt**. Roast on top oven rack until lightly browned and slightly crisp, about 15 minutes.



2. Make salad

While **chickpeas** roast, cut **cucumber** into ½-inch pieces (peel if desired). Cut **tomatoes** into ½-inch pieces.

In a medium bowl, whisk together **1 tablespoon each of oil and vinegar**, and a **generous pinch each of salt and pepper**. Add cucumbers and tomatoes, tossing to coat; set aside until ready to serve.



3. Make garlic sauce

Finely chop ½ **teaspoon garlic**. In a small bowl, stir to combine **all of the sour cream**, **chopped garlic**, and **2 tablespoons water**; season to taste with **salt and pepper**; set aside until ready to serve.



4. Cook falafel

Reshape **falafel** *into 8 balls, if necessary*. **Flatten slightly to form patties**. **Heat ¼-inch oil** in a medium 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. Season with **salt and pepper**.



5. Toast pitas

Once **chickpeas** are roasted, remove baking sheet from oven and switch to broil. Place **pitas** directly on top oven rack and broil until warmed through and slightly charred, about 1 minute per side (watch closely as broilers vary).



6. Finish & serve

Spread **some of the garlic sauce** on each **pita**. Top with **roasted chickpeas, falafel**, and **some of the tomato-cucumber salad**.

Serve **roasted chickpea and falafel gyros** with **remaining tomato-cucumber salad** and **garlic sauce** on the side. Enjoy!