

DINNERLY



Greek-Inspired Vegan Cauliflower Gyro

with Garlic Tahini Sauce



30-40min



2 Servings

Hearty, aromatic gyros fill the air of busy street corners with their captivating fragrance—and there's no reason vegans should miss out! Cauliflower and onions roast with smoky, floral spices and rest on warm, toasted pita. We then layer on a crisp salad with fresh mint, sliced tomatoes, and the easiest garlic tahini sauce that's as creamy as it is flavorful. We've got you covered!

WHAT WE SEND

- 1 head cauliflower
- 1 red onion
- 2 (¼ oz) ras el hanout
- 2 Mediterranean pitas ^{1,2,3}
- 1 romaine heart
- ¼ oz fresh mint
- 1 plum tomato
- 2 (1 oz) tahini ¹

WHAT YOU NEED

- 6 Tbsp olive oil
- kosher salt & ground pepper
- garlic
- red wine vinegar

TOOLS

- 2 rimmed baking sheets
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 880kcal, Fat 59g, Carbs 74g, Protein 23g



1. Prep ingredients

Preheat oven to 425°F with racks in the upper and lower thirds.

Cut **cauliflower** into 1-inch florets. Have **onion** and thinly slice one half; cut remaining half into ½-inch thick wedges.



2. Roast veggies

On a rimmed baking sheet, toss **cauliflower** and **onion wedges** with **ras el hanout** and **3 tablespoons oil**. Season with **salt**.

Roast on lower oven rack until browned and tender, flipping halfway, 25–30 minutes.



3. Toast pita

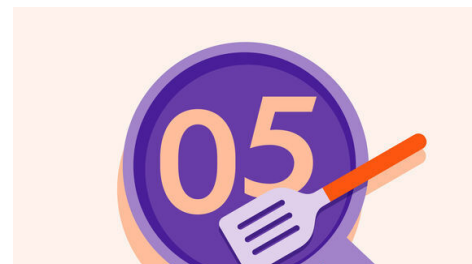
Drizzle both sides of **pitas** with **oil**. Transfer to a second rimmed baking sheet and bake on upper oven rack until toasted, flipping halfway, 10–12 minutes.



4. Prep salad

Thinly slice **romaine**. Pick **mint leaves** from stems and coarsely chop; discard stems. Finely grate **1 teaspoon garlic**. Halve **tomatoes** lengthwise and thinly slice.

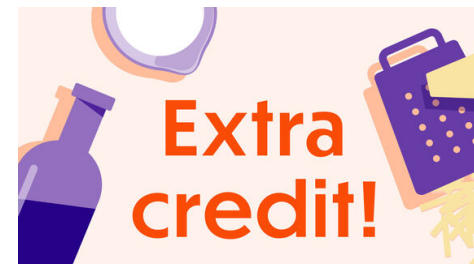
In a large bowl, combine **sliced onions**, **romaine**, and **half of the mint**. Toss with **2 tablespoons oil**, **2 teaspoons vinegar**, and **a pinch each of salt and pepper** until evenly coated.



5. Make tahini sauce & serve

In a small bowl or directly in **tahini** cup, whisk to combine **tahini**, **grated garlic**, and **3 tablespoons water** (thin with 1 teaspoon water at a time until desired consistency). Season with **salt** and **pepper**.

Serve **pitas** with **salad**, **tomatoes**, and **cauliflower**. Top with **tahini sauce** and **remaining mint**. Enjoy!



6. Spice it up!

Add some spice to this dish by drizzling on Sriracha or sprinkling it with red pepper flakes.