

DINNERLY



No Chop! Falafel Gyro with Tzatziki

Roasted Red Peppers & Mint



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this falafel gyro? Personally, we'd choose B. This dish requires absolutely no prepwork—just fry the falafel, warm the pita, and assemble. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb pkg falafel
- 2 Mediterranean pitas ^{1,6,11}
- 1 romaine heart
- 4 oz tzatziki ^{7,15}
- ¼ oz fresh mint
- 2 oz roasted red peppers

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

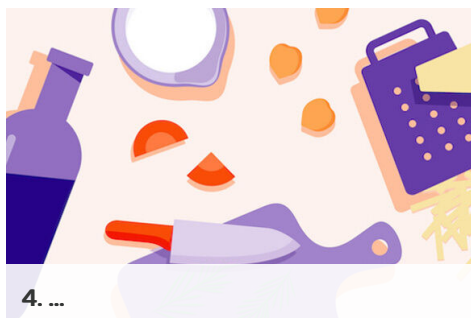
Calories 620kcal, Fat 29g, Carbs 79g, Protein 21g



1. Fry falafel

Preheat broiler with a rack in the upper third.

Shape **falafel** into 8 (½-inch thick) patties. Heat **3 tablespoons oil** in a medium skillet over medium-high. Add falafel and cook until golden-brown, about 2–3 minutes per side. Transfer to a paper towel-lined plate and season with **salt**; set aside until ready to serve.



What were you expecting, more steps?



2. Warm pita

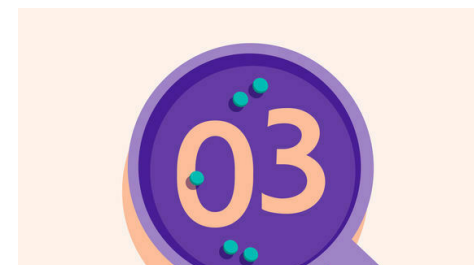
Broil **pitas** directly on upper oven rack until lightly golden-brown, soft, and pliable, 1–2 minutes per side (watch closely as broilers vary).

Remove **lettuce leaves** from stem; discarding stem end.

Tear **roasted red peppers** into strips, if necessary.

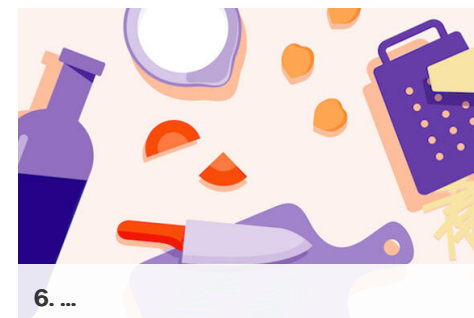


You're not gonna find them here!



3. Serve

Spread **tzatziki sauce** over **pitas**. Top with **lettuce leaves**, **roasted red peppers**, and **falafel patties**. Roughly tear **mint leaves** over top and serve. Enjoy!



Kick back, relax, and enjoy your Dinnerly!