

# DINNERLY



## Falafel & Hummus Platter with Shepherd's Salad & Pita Bread



ca. 20min



2 Servings

Is there anything better than making a platter full of food? Grab a pita, take a crispy falafel ball or two, scoop up some hummus, get yourself some salad, and drizzle on sour cream sauce. It feels like picking from the spread at a party, but you get all the best food for yourself! Aka, a party on a platter. We've got you covered!

### WHAT WE SEND

- 1 cucumber
- 1 plum tomato
- 1 oz sour cream <sup>7</sup>
- 2 Mediterranean pitas <sup>1,6,11</sup>
- ½ lb pkg falafel
- 4 oz hummus <sup>11</sup>

### WHAT YOU NEED

- garlic
- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

### TOOLS

- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

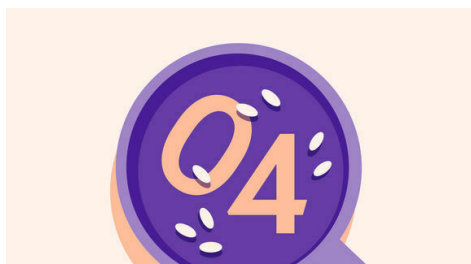
Calories 1090kcal, Fat 76g, Carbs 86g, Protein 23g



#### 1. Make shepherd's salad

Peel **cucumber**, if desired. Quarter lengthwise, then cut into ½-inch pieces. Quarter **tomato** and cut into ½-inch pieces. Finely chop **2 teaspoons garlic**.

In a medium bowl, whisk to combine **2 tablespoons oil** and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**. Add cucumbers and tomatoes and toss to combine. Set aside until step 5.



#### 4. Assemble & serve

Spoon **hummus** onto center of plate. Garnish with **a drizzle of oil** and **a few grinds of pepper**. Cut **pita** into quarters.

Serve **pita**, **shepherd's salad**, and **falafel** alongside **hummus**. Build your own sandwiches and drizzle with **sour cream sauce**. Enjoy!



#### 2. Prep sauce & toast pita

In a small bowl, whisk together **sour cream**, **1 tablespoon water**, and **a pinch each of salt and pepper**. Set aside until step 5.

Lightly brush **oil** all over **pita**. Heat a medium skillet over medium. Add pita and cook until toasted and golden brown, 1–3 minutes per side. Transfer to a cutting board.



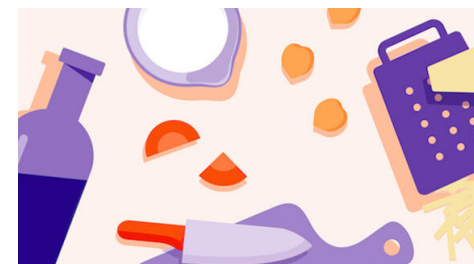
#### 5. ...

What were you expecting, more steps?



#### 3. Cook falafel

Reshape **falafel** into 8 balls, if necessary. Flatten slightly to form patties. Heat ¼-inch **oil** in same 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.



#### 6. ...

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