DINNERLY

Greek Salad & Hummus Platter
with Toasted Pita & Feta

🕑 20-30min 🍴 2 Servings

We don't have any vegetable jokes. But if you do, please LETTUCE know. In the meantime, we'll be double-fisting warm pita with this plate of savory hummus and crisp salad loaded with feta. We've got you covered!

1. Grate garlic

Preheat broiler with a rack in the top position.
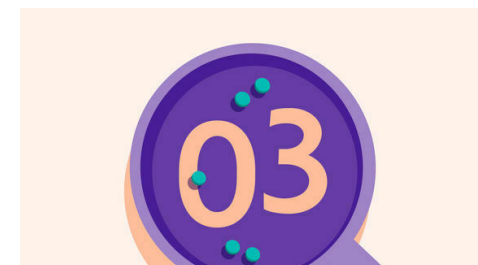
Finely grate **¼ teaspoon garlic**.

2. Prep salad

Cut **tomatoes** in half lengthwise, then thinly slice crosswise into half-moons.

In a large bowl, whisk together **2 tablespoons oil** and **1 tablespoon lemon juice**; season to taste with **salt** and **pepper**. Add tomatoes, tossing to coat; set aside to marinate until step 5.

Thinly slice **lettuce** crosswise, discarding end.

3. Toast pitas

Brush each **pita** all over with **oil**. Broil directly on top oven rack until toasted and browned in spots, 1–2 minutes per side (watch closely). Cut toasted pitas into wedges.
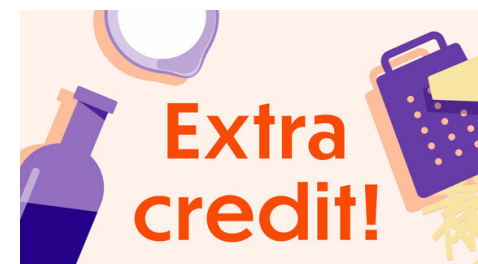
4. Finish & serve

Add **lettuce** to bowl with **tomatoes**, tossing to coat. Divide **hummus** between plates and use a spoon to create a small well in the center of each serving. Fill wells with **oil** and **sprinkle with za'atar**. Divide **Greek salad** between plates, then coarsely crumble **feta** over top.

Serve **salad and hummus platters** with **toasted pita** alongside for dipping. Enjoy!
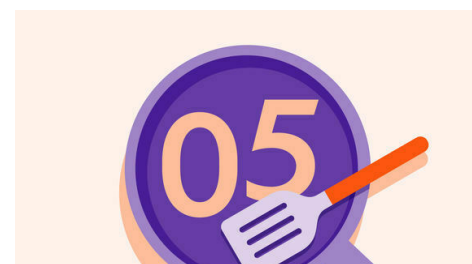
5.

6. Did you know?

In 2020, as a part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.