

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!

WHAT WE SEND

- 2 plum tomatoes
- 1 romaine heart
- 2 Mediterranean pitas ^{1,2,3}
- 2 oz feta ⁴
- 4 oz hummus ¹
- ¼ oz za'atar spice blend ¹
- 1 lemon

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

- microplane or grater

ALLERGENS

Sesame (1), Soy (2), Wheat (3), Milk (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 780kcal, Fat 59g, Carbs 52g,
Protein 17g



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.