



Vegetarian Greek Cobb Salad

with Feta, Olives & Garlicky Pita



20-30min



2 Servings

Native to the Peloponnese Peninsula in Greece, Kalamata olives are a deep purple-brown with a deep, savory flavor and a tender texture. While these olives are delicious on their own, they add an incredible depth of flavor to dishes. Here the olives add a delightfully rich, brininess to a romaine salad loaded with crisp summer veggies, roasted red peppers, warm chickpeas, crumbly feta, and garlicky toasted pita bread.

What we send

- 15 oz can chickpeas
- garlic
- 2 oz roasted red peppers
- ¼ oz fresh dill
- 1 oz Kalamata olives
- 1 plum tomato
- 1 romaine heart
- 1 cucumber
- 2 Mediterranean pitas ^{2,3,4}
- 2 oz feta ⁵

What you need

- 2 large eggs ¹
- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

Tools

- small saucepan
- medium skillet

Allergens

Egg (1), Sesame (2), Soy (3), Wheat (4), Milk (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 52g, Carbs 77g, Protein 31g



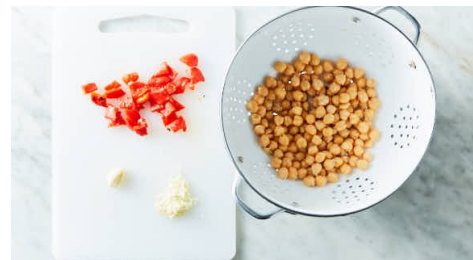
1. Cook eggs

Fill a small saucepan with water and bring to a boil. Carefully lower **2 large eggs** into boiling water and cook for 10 minutes over medium heat. Immediately drain and return to saucepan. Cover and shake pan to gently crack shells, then fill saucepan with ice water. Let stand until step 5.



4. Make vinaigrette

Preheat broiler with the top rack 6 inches from heat source. Pick and finely chop **dill fronds**, discarding stems. In a medium bowl, whisk to combine **3 tablespoons oil**, **1 tablespoon vinegar**, and **1 teaspoon water**. Season to taste with **salt** and **pepper**. Stir in **half of the chopped dill**. Reserve **2 tablespoons of the vinaigrette** in a small bowl.



2. Prep ingredients

Rinse and drain **chickpeas**. Finely chop **1 teaspoon garlic**, then lightly crush a 2nd large garlic clove. Coarsely chop **roasted red peppers**.



5. Prep salad

Chop **olives**, removing any pits. Cut **tomato** into ½-inch pieces. Halve **romaine** lengthwise, then cut crosswise into ½-inch pieces. Thinly slice **cucumber** (peel, if desired). Peel **eggs** under running water; cut into quarters. Drizzle **pitas** all over with **oil**; broil directly on top rack until toasted, 1-2 minutes per side (watch closely as broilers vary).



3. Season chickpeas

Heat **1 tablespoon oil** in a medium skillet over medium. Add **chopped garlic**; cook, stirring, until fragrant, about 1 minute. Add **chickpeas** and **roasted red peppers**. Increase heat to medium-high and cook, stirring, until chickpeas are warm, about 3 minutes. Off the heat, stir in **2 teaspoons vinegar** and **1 teaspoon oil**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Rub **pitas** with **crushed garlic clove**, then cut into wedges. Season with **salt**. Add **romaine** and **half each of feta and dill** to bowl with **vinaigrette**; toss and season with **salt** and **pepper**. Top with **chickpeas, eggs, cucumbers, tomatoes, and olives**. Drizzle with **reserved vinaigrette**. Garnish with **remaining dill and feta**. Enjoy!