

MARLEY SPOON



Fast! Falafel Gyro

with Tzatziki & Salad



under 20min



2 Servings

With just one skillet and a few minutes, we're bringing the beloved gyro sandwich from the streets of New York via Athens to your kitchen! Ras el hanout, a warm spice blend, seasons falafel before we sear them in a hot skillet. A fresh and simple Mediterranean-inspired salad tops toasted pita bread before we add the crisp falafel, fresh tomatoes, and creamy tzatziki sauce that's a perfect meal for any time of day!

What we send

- 1 romaine heart
- 1 red onion
- 1 plum tomato
- ½ lb pkg falafel
- ¼ oz ras el hanout
- 2 Mediterranean pitas ^{1,6,11}
- ¼ oz dried oregano
- 4 oz tzatziki ^{7,15}

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- medium skillet

Cooking tip

Baked falafel instructions! Preheat broiler to high with a rack in the center. Form patties, then place on an oiled baking sheet. Drizzle with oil. Broil until golden, flipping halfway, 6–10 minutes.

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 730kcal, Fat 36g, Carbs 91g, Protein 23g



1. Prep ingredients

Thinly slice **romaine**. Halve **onion** and thinly slice one half (save rest for own use). Thinly slice **tomato**.

In a bowl, combine **falafel mix** with **2 tablespoons ras el hanout**. Shape falafel into 8 (1-inch) balls; flatten each ball to form 2-inch patties.

Drizzle **oil** on both sides of **pitas**.



4. Cook falafel

Heat **¼-inch oil** in same large 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 to drain. (For alternative broiled falafel instructions, see cooking tip!)



2. Make salad dressing

In a medium bowl, whisk together **2 tablespoons oil**, **2 teaspoons vinegar**, **½ teaspoon dried oregano**, and a **pinch each of salt and pepper**. Add **onions** and set aside until step 5.



3. Toast pitas

Heat a medium skillet over medium-high. Working one at a time, add **pita** and toast until warmed through and browned, 30–60 seconds per side.



5. Assemble gyros

Add **romaine** to bowl with **onions** and **dressing**, toss to coat. Top **pitas** with **salad, tomatoes**, and **falafel**. Dollop **tzatziki** over top and garnish with additional **dried oregano** if desired.



6. Serve

Enjoy!