

DINNERLY



Greek-Style Roasted Veggies with Tzatziki & Toasted Pita



30min



2 Servings

Wouldn't it be great to be on a Grecian beach, watching the waves with the Mediterranean sun shining down on your face? We can't exactly drop everything to make the trip right now, but at least we have this dish to tide us over. Savory roasted veggies are dressed with a vinaigrette and creamy tzatziki over a nice and toasty pita. Basically a vacation in your mouth. We've got you covered!

WHAT WE SEND

- 1 red onion
- 2 plum tomatoes
- 2 zucchini
- ¼ oz dried oregano
- 2 Mediterranean pitas ^{2,3,5}
- 4 oz tzatziki ^{1,4}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 580kcal, Fat 33g, Carbs 65g, Protein 14g



1. Prep veggies

Preheat broiler with a rack in the upper third.

Cut **onion** into ½-inch thick rings. Quarter **tomatoes**. Trim ends from **zucchini** and cut into 1-inch spears.



2. Broil & make vinaigrette

On a rimmed baking sheet, toss **veggies** with **2 tablespoons oil**, **1 teaspoon oregano**, and **a generous pinch each of salt and pepper**. Broil on upper oven rack until tender and golden-brown, about 15 minutes (watch closely as broilers vary).

In a small bowl, whisk together **1 tablespoon oil**, **2 teaspoons vinegar**, and **½ teaspoon oregano**. Season to taste with **salt and pepper**.



3. Toast pitas & serve

Once **veggies** are cooked, place **pitas** directly on upper oven rack and broil until lightly toasted, about 1 minute per side (watch closely).

Serve **pitas** topped with **roasted veggies** and drizzled with **vinaigrette**. Spoon **tzatziki** over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!