



Falafel Gyro & Sweet Potato Fries

with Lemon-Tahini Sauce



30-40min



2 Servings

You don't have to order from your favorite Middle Eastern spot to get a tasty falafel gyro. We make it easy to replicate this scrumptious sandwich at home thanks to pre-made falafel, warm pita, and homemade tahini sauce. But what we love most is that the deliciousness doesn't stop there! We serve ours with crispy oven fries and a peppery arugula salad for a dinner-worthy plate.

What we send

- 2 sweet potatoes
- 1 shallot
- 1 plum tomato
- 1 lemon
- 1 bag arugula
- 1 oz tahini ²
- 1 oz sour cream ¹
- ½ lb pkg falafel
- garlic
- 2 Mediterranean pitas ^{2,3,4}

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)
- sugar

Tools

- rimmed baking sheet
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 950kcal, Fat 39g, Carbs 133g, Protein 26g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Bake sweet potatoes

Preheat oven to 450°F with a rimmed baking sheet on lower oven rack. Scrub **sweet potatoes**; cut into ¼-inch thick fries. In a large bowl, toss potatoes with **1½ tablespoons oil** and **a pinch each of salt and pepper**. Carefully place on preheated baking sheet. Bake until tender and golden brown, about 30 minutes, flipping potatoes after 20-25 minutes. Season immediately with **salt**.



4. Prep lemon-tahini sauce

Squeeze **2 tablespoons lemon juice from wedges** into a small bowl.

Add **chopped garlic, tahini, sour cream, and 1-2 tablespoons water**; stir until combined. Season to taste with **salt and pepper**.



2. Prep ingredients

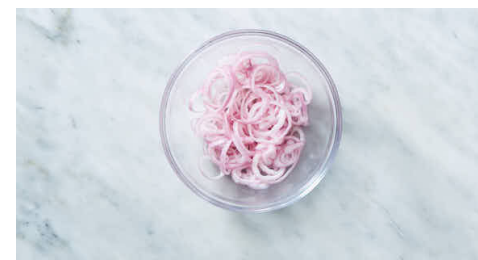
Thinly slice **shallot**, then separate into rings. Cut **tomato** into ½-inch pieces; transfer to a small bowl and season with **a pinch each of salt and pepper**. Finely chop **½ teaspoon garlic**.

Squeeze **½ tablespoon lemon** into a large bowl, then add **arugula, 1 tablespoon oil, and a pinch of salt**; toss to combine. Cut any remaining lemon into wedges.



5. Fry falafel

Wrap **pita** in foil and place in oven to warm while you fry **falafel**. Shape falafel into 8 equal-sized balls, if necessary. Heat **3 tablespoons oil** in a medium nonstick skillet over medium-high. Add falafel and cook, turning occasionally, until browned all over, about 5 minutes. Transfer to a paper towel-lined plate; sprinkle with **a pinch of salt**.



3. Pickle shallots

In a small bowl, toss **shallots** with **1 tablespoon vinegar** and **a pinch each of sugar and salt**. Set aside to pickle until ready to serve.



6. Assemble & serve

Thin **lemon-tahini sauce** with **1-2 teaspoons water**, if necessary (should be able to drizzle sauce). Pile **some of the arugula** on **pita** and top with **tomatoes and falafel**. Drizzle **sauce** over and top with **some of the pickled shallots**. Serve **remaining arugula and sweet potato fries** alongside with **any lemon wedges** for squeezing over top. Enjoy!