



Fast! Baked Falafel Platter

with Hummus, Red Pepper Pesto & Za'atar Pita



20-30min



2 Servings

A Middle Eastern-style falafel spread has never been easier thanks to our ready-to-bake falafel mixture and our elevated spreads. We form falafel patties and bake them in just minutes while we whip up a fresh cucumber-onion-mint salad for a refreshing bite. Za'atar spice mix seasons toasted pita bread that we serve alongside readymade hummus and red pepper pesto with tahini sauce drizzled over top!

What we send

- 1 red onion
- 1 cucumber
- 1 lemon
- ½ lb pkg falafel
- ¼ oz fresh mint
- 1 oz tahini ²
- 2 Mediterranean pitas ^{2,3,4}
- ¼ oz za'atar spice blend ²
- 2 (2 oz) hummus ²
- 2 (2 oz) roasted red pepper pesto ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet

Cooking tip

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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 980kcal, Fat 56g, Carbs 102g, Protein 29g



1. Prep ingredients

Preheat broiler with racks in the center and upper third positions.

Halve **onion** and thinly slice one half (save rest for own use). Peel **cucumber**, if desired; halve lengthwise, scoop out seeds with a spoon, and cut into ½-inch pieces. Halve **lemon** crosswise.

Form **falafel** into 8 (1-inch) balls, if necessary; flatten each ball into a 2-inch patty and drizzle both sides with **oil**.



4. Toast pita

Lightly brush **oil** all over **pitas** and sprinkle with **za'atar**. Place directly on upper oven rack; toast until soft, about 1 minute per side (watch closely). Cut into wedges, if desired.



2. Cook falafel

Arrange **falafel** evenly on a rimmed baking sheet. Drizzle with more **oil**. Broil on center oven rack until warmed through and browned on each side, flipping falafel halfway through, 6-10 minutes total (watch carefully to prevent falafel from burning as ovens vary).



5. Finish & serve

If **tahini sauce** is too thick to drizzle, stir in **1 teaspoon water** at a time until it is the correct consistency.

Serve **falafel** with **hummus**, **red pepper pesto**, and **pita**. Drizzle **some of the tahini sauce** over **falafel**. Drizzle **oil** over **hummus**. Serve **cucumber salad** and **remaining tahini sauce** alongside. Enjoy!



3. Make salad & tahini sauce

Pick **mint leaves** from stems, tearing if large; discard stems. Juice **½ of the lemon** into a medium bowl. Add **cucumbers**, **onions**, **mint**, and **2 tablespoons oil**; toss. Season to taste with **salt** and **pepper**.

Into a small bowl, juice remaining ½ lemon. Stir in **tahini**, **2 teaspoons oil**, and **2 teaspoons water**. Season to taste with **salt** and **pepper**.



6. Check us out!

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