

DINNERLY



Greek Salad & Hummus Platter

with Toasted Pita & Feta



under 20min



2 Servings

We don't have any vegetable jokes. But if you do, please LETTUCE know. In the meantime, we'll be double-fisting warm pita with this plate of savory hummus and crisp salad loaded with feta. We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- 1 romaine heart
- 2 Mediterranean pitas ^{2,3,4}
- 2 (2 oz) hummus ²
- 2 oz feta ¹

WHAT YOU NEED

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

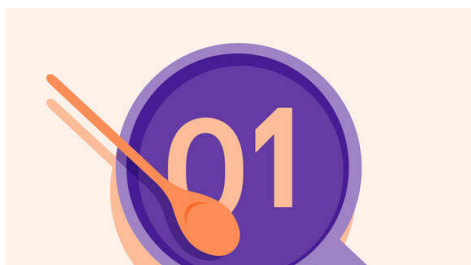
TOOLS

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 740kcal, Fat 53g, Carbs 55g,
Protein 17g



1. Prep salad

Preheat broiler with a rack in the top position.

Cut **tomatoes** in half lengthwise, then thinly slice into half-moons. Thinly slice **lettuce** crosswise, discarding end.

In a large bowl, whisk together 2 **tablespoons oil** and 1 **tablespoon vinegar**; season to taste with **salt** and **pepper**. Add tomatoes, tossing to coat; set aside to marinate.



2. Toast pitas

Brush **pitas** all over with **oil**. Broil directly on top oven rack until toasted and browned in spots, 1–2 minutes per side (watch closely as broilers vary). Cut into wedges.



3. Assemble & serve

Divide **hummus** between plates. Use a spoon to create a small well in the center; fill with **oil** and a **pinch each of salt and pepper**. Add **lettuce** to bowl with **tomatoes**, tossing to coat. Divide salad between plates, then coarsely crumble **feta** over top.

Serve **salad and hummus platters** with **toasted pita** for dipping. Enjoy!



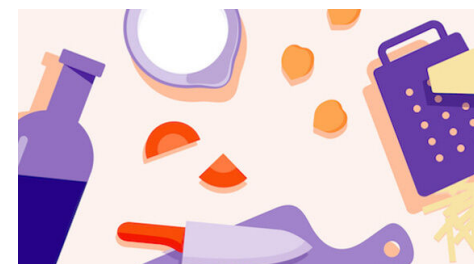
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!