

DINNERLY



Falafel & Salmon Platter with Homemade Hummus

Shepherd's Salad & Pita Bread



ca. 20min



2 Servings

Is there anything better than making a platter full of food? Grab a pita, take a crispy falafel ball or two, a few pieces of salmon, scoop up some hummus, get yourself some salad, and drizzle on sour cream sauce. It feels like picking from the spread at a party, but you get all the best food for yourself! Aka, a party on a platter. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 1 plum tomato
- 15 oz can chickpeas
- 1 oz tahini ¹¹
- 1 oz sour cream ⁷
- 2 Mediterranean pitas ^{1,6,11}
- 10 oz pkg salmon filets ⁴
- ½ lb pkg falafel

WHAT YOU NEED

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

TOOLS

- blender or food processor
- medium skillet

ALLERGENS

Wheat (1), Fish (4), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

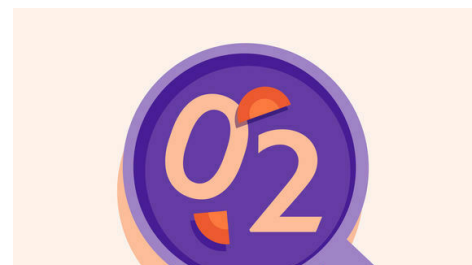
Calories 1380kcal, Fat 92g, Carbs 112g, Protein 62g



1. Make shepherd's salad

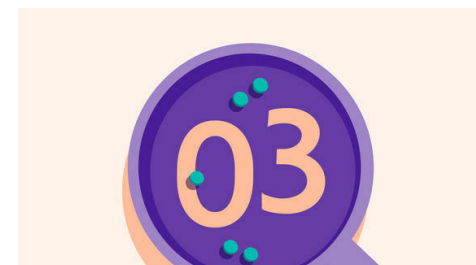
Peel **cucumber**, if desired. Quarter lengthwise, then cut into ½-inch pieces. Quarter **tomato** and cut into ½-inch pieces. Finely chop **2 teaspoons garlic**.

In a medium bowl, whisk to combine **2 tablespoons oil** and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**. Add cucumbers and tomatoes and toss to combine. Set aside until step 5.



2. Make hummus

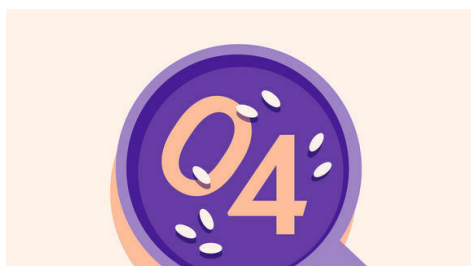
Drain **chickpeas**, reserving ¼ cup **chickpea liquid**. In bowl of a food processor or blender, add **chickpeas**, **tahini**, **chopped garlic**, **2 tablespoons of the chickpea liquid**, **3 tablespoons oil**, and **1 tablespoon vinegar**; blend until smooth and fluffy, about 2 minutes. Season to taste with **salt** and **pepper**. Thin with more chickpea liquid, 1 tablespoon at a time, as needed; set aside.



3. Prep sauce & toast pita

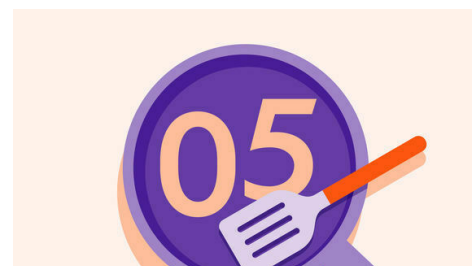
In a small bowl, whisk together **sour cream**, **1 tablespoon water**, and **a pinch each of salt and pepper**. Set aside until step 5.

Lightly brush oil all over **pita**. Heat a medium skillet over medium. Add pita and cook until toasted and golden brown, 1–3 minutes per side. Transfer to a cutting board.



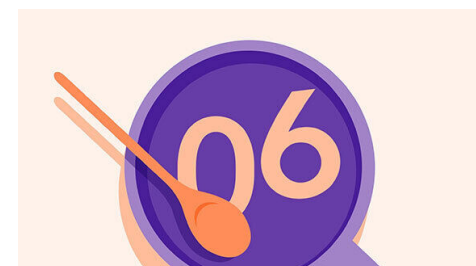
4. SALMON VARIATION

Pat **salmon** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Cook until skin is charred and crisp in spots, about 4 minutes. Flip and cook until just medium, about 1 minute more.



5. Cook falafel

Reshape **falafel** into 8 balls, if necessary. Flatten slightly to form patties. Heat ¼-inch oil in same 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.



6. Assemble & serve

Spoon **hummus** onto center of plate. Garnish with **a drizzle of oil** and **a few grinds of pepper**. Cut **pita** into quarters.

Serve **pita**, **shepherd's salad**, **salmon**, and **falafel** alongside **hummus**. Build your own sandwiches and drizzle with **sour cream sauce**. Enjoy!