



## Falafel & Chicken Gyro

with Oven Fries



30-40min



2 Servings

| This version of the recipe is customized with chicken.



## What we send

- 2 russet potatoes
- 1 shallot
- 1 plum tomato
- 1 lemon
- 3 oz arugula
- 10 oz pkg chicken breast strips
- 1 oz tahini <sup>11</sup>
- 1 oz sour cream <sup>7</sup>
- 2 Mediterranean pitas <sup>1,6,11</sup>
- ½ lb pkg falafel

## What you need

- olive oil
- kosher salt & ground pepper
- garlic
- white wine vinegar (or red wine vinegar) <sup>17</sup>
- sugar

## Tools

- rimmed baking sheet
- medium nonstick skillet

## Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1100kcal, Fat 47g, Carbs 118g, Protein 60g



### 1. Bake potatoes

Preheat oven to 450°F with a rimmed baking sheet on the lower oven rack. Scrub **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 potatoes 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 same 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.

Pat **chicken** dry; season with **salt and pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Cook chicken, undisturbed, until browned on bottom, 3 minutes. Stir and cook until cooked through, 2 minutes more. Keep warm for serving.



### 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, chicken,** and **falafel**. Drizzle **sauce** over and top with **some of the pickled shallots**. Serve **remaining arugula** and **oven fries** alongside with **any lemon wedges** for squeezing over top. Enjoy!