

DINNERLY



Falafel & Steak 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, slices of sirloin steak, 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}
- ½ lb pkg falafel
- ½ lb pkg sirloin steak

WHAT YOU NEED

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

TOOLS

- blender or food processor
- medium skillet

COOKING TIP

No blender? In step 2, transfer the chickpeas to a medium bowl, then mash with a potato masher or fork until smooth. Stir in the ingredients as instructed, and continue mashing until smooth.

ALLERGENS

Wheat (1), 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 1140kcal, Fat 70g, Carbs 112g, Protein 51g



1. Make shepherd's salad

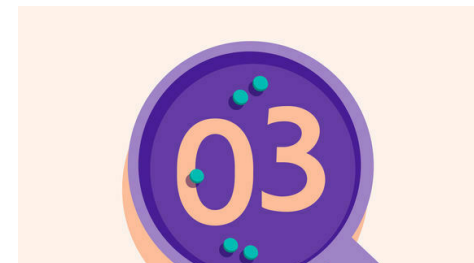
Peel **cucumber**, if desired. Quarter lengthwise, then cut into ½-inch pieces. Quarter **tomato** and cut into ½-inch pieces. Finely chop **2 teaspoons garlic**.

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

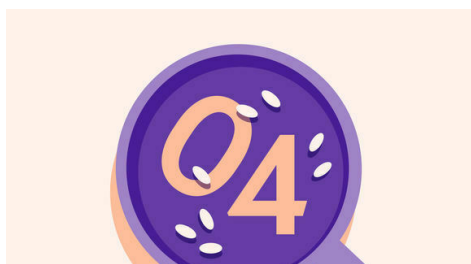
Drain **chickpeas**, reserving ¼ cup chickpea liquid. In bowl of a food processor or blender, add **chickpeas**, **tahini**, **chopped garlic**, **2 tablespoons of the chickpea liquid**, **3 tablespoons oil**, and **1 tablespoon vinegar**; blend until smooth and fluffy, about 2 minutes. Season to taste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



3. Prep sauce & toast pita

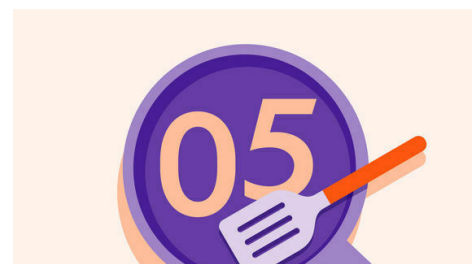
In a small bowl, whisk together **sour cream**, **1 tablespoon water**, and **a pinch each of salt and pepper**. Set aside until step 5.

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.



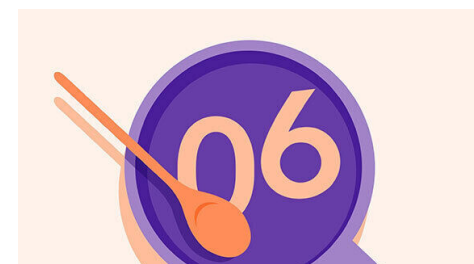
4. Cook falafel

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. Wipe out skillet.



5. STEAK VARIATION

Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



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. Thinly slice **steak**.

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