

DINNERLY



Falafel Platter

with Shawarma-Spiced Chicken & Yogurt



30-40min



2 Servings

We're bringing our favorite Middle Eastern flavors to the table with crisp pan-fried falafel and sautéed shawarma-spiced chicken strips. We serve this protein-packed double hitter over shredded lettuce with tomatoes, briny Kalamata olives, and pepperoncini. Creamy Greek yogurt and fresh cilantro on top tie it all together. It's truly a choose your flavor adventure **253** kind of dinner, and we're here for it!

WHAT WE SEND

- ¼ oz garam masala
- ½ lb pkg chicken breast strips
- 2 plum tomatoes
- 1 romaine heart
- 1 lemon
- ½ lb pkg falafel
- 1 oz Kalamata olives
- ¼ oz fresh cilantro
- 4 oz Greek yogurt ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

TOOLS

- microplane or grater
- medium nonstick skillet

COOKING TIP

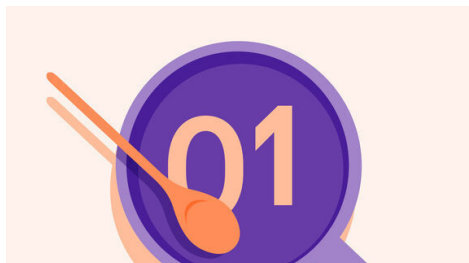
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ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 49g, Carbs 43g, Protein 45g



1. Marinate chicken

In a medium bowl, whisk to combine **all of the garam masala, 1 tablespoon oil, and ½ teaspoon salt**. Add **chicken strips** and toss to coat; set aside to marinate until step 4.



2. Prep ingredients

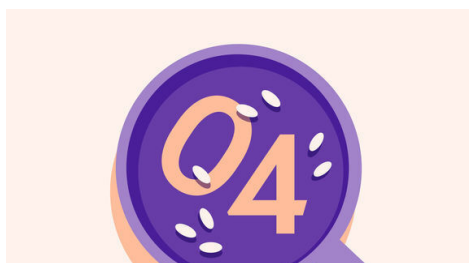
Core **tomatoes**, then cut into ½-inch thick wedges. Very thinly slice **lettuce** crosswise; discard stem end.

Finely grate **all of the lemon zest** and squeeze **1 tablespoon lemon juice** into a medium bowl. Whisk in **2 tablespoons oil** and **a pinch of sugar**. Season to taste with **salt and pepper**. Set dressing aside until step 5. Cut any **remaining lemon** into wedges.



3. Fry falafel

Shape falafel into 8 (1-inch) balls, if necessary. Heat **3 tablespoons oil** in a medium nonstick skillet over medium-high. Add **falafel** and cook, turning occasionally, until browned all over, about 5 minutes. Transfer to a paper towel-lined plate and sprinkle with **a pinch of salt**. Wipe out skillet.



4. Cook chicken

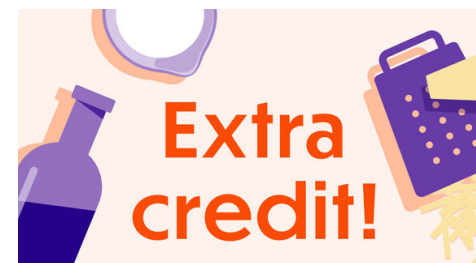
Heat **1 tablespoon oil** in same skillet over medium-high. Carefully add **chicken and any marinade** (careful, the skillet may splatter!). Cook, stirring occasionally, until chicken is well-browned and cooked through, 4–5 minutes.

Meanwhile, Add **lettuce** and **tomatoes** to bowl with **dressing**; toss to coat. Season to taste with **salt and pepper**.



5. Finish & serve

Divide **salad** among bowls. Remove any pits from **olives**, if necessary. Thinly slice **pepperoncini**. Top salad with **falafel, chicken, torn cilantro leaves, olives, pepperoncini** (as much as you like, depending on heat preference), and **a dollop of Greek yogurt**. Squeeze **any remaining lemon wedges** over top, if desired. Enjoy!



6. Prep the lemon!

Before cutting the lemon, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside of the lemon so you have more juice to squeeze!