

# DINNERLY



## Gyro Ready to Heat Chicken Cutlet & Tabbouleh

with Hummus



30-40min



2 Servings

You don't just "need" a salad, you WANT a salad like tabbouleh. We're making the Middle Eastern grain salad with quinoa, kale, and tomatoes dressed in a simple vinaigrette. It's the perfect landing pad for gyro-spiced chicken cutlets and a dollop of creamy hummus. We've got you covered!

## WHAT WE SEND

- 3 oz white quinoa
- 1 bunch curly kale
- 1 plum tomato
- ½ lb pkg ready to heat chicken cutlets <sup>1,2,3</sup>
- ¼ oz gyro spice
- 2 (2 oz) hummus <sup>4</sup>

## WHAT YOU NEED

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

## TOOLS

- small saucepan
- microplane or grater
- medium skillet

## ALLERGENS

Egg (1), Wheat (2), Milk (3), Sesame (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 880kcal, Fat 55g, Carbs 62g, Protein 31g



### 1. Cook quinoa

In a small saucepan, combine **quinoa**, **¾ cup water**, and **a pinch of salt**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until water is absorbed and quinoa is tender, about 15 minutes. Spread out quinoa on a plate and cool to room temperature.



### 2. Prep veggies

Strip **kale leaves** from stems; discard stems. Stack leaves and thinly slice crosswise. In a large bowl, gently knead and squeeze kale with **1 tablespoon oil** until leaves are evenly coated, have started to soften, and are slightly wilted, about 1 minute.

Cut **tomato** into ½-inch pieces.



### 3. Make tabbouleh

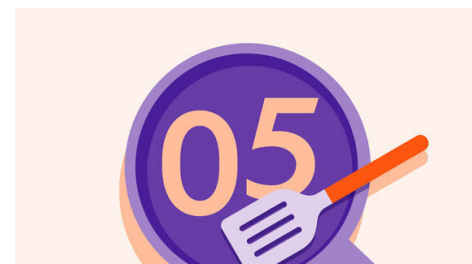
Grate ½ **teaspoon garlic** into a medium bowl. Whisk in **2 tablespoons oil**, **1 tablespoon vinegar**, and ½ **teaspoon sugar**. Season to taste with **salt** and **pepper**. Add **kale**, **quinoa**, and **tomatoes**; toss to coat. Season to taste with **salt**, **pepper**, and **more vinegar**, if desired.



### 4. Cook chicken

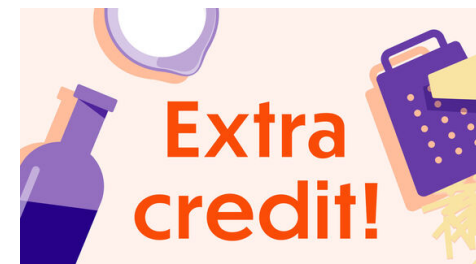
Drizzle **chicken cutlets** with **1 tablespoon oil** and sprinkle with **gyro spice**.

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add chicken cutlets; cook until golden brown, crispy, and warmed through, 2–4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt** and **pepper**.



### 5. Serve

Serve **kale tabbouleh** dolloped with **hummus** and drizzled with **oil**. Top with **gyro chicken** and **a few cracks of pepper**. Enjoy!



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.