

# DINNERLY



## Falafel Bowl with Readymade Chicken Cutlet

Veggies & Creamy Dill Dressing



under 20min



2 Servings

A new contender has entered the salad arena! This veggie bowl comes together in a flash and scores major points on the health factor. Just combine crispy falafel balls, ready to heat chicken cutlet, roasted red pepper, cucumber, and a refreshing dill dressing. You've got a winner, baby. We've got you covered!

## WHAT WE SEND

- 1 cucumber
- 4 oz roasted red peppers
- ¼ oz fresh dill
- 5 oz baby spinach
- 2 (1 oz) sour cream <sup>2</sup>
- ½ lb pkg falafel
- ½ lb pkg ready to heat chicken cutlets <sup>1,2,3</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- white wine vinegar (or apple cider vinegar)

## TOOLS

- medium nonstick skillet

## COOKING TIP

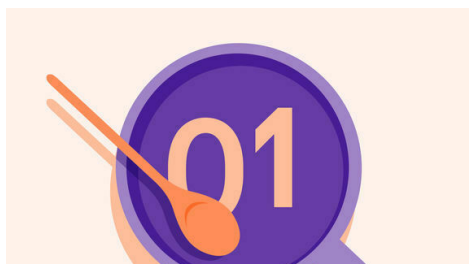
When frying, make sure your oil is hot: it should reach 350°F with an oil thermometer. Or drop a pinch of flour into the oil—it should sizzle vigorously. Careful, oil may splatter while frying!

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 810kcal, Fat 52g, Carbs 62g, Protein 29g

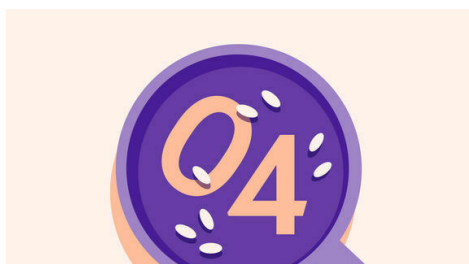


### 1. Prep veggies & salad

Peel **cucumber**, if desired; halve lengthwise. Scoop out seeds and cut into ½-inch pieces; season with **a pinch of salt** and **a few grinds of pepper**.

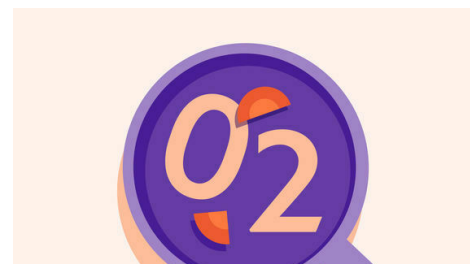
Coarsely chop **peppers**. Finely chop ½ **teaspoon garlic**. Coarsely chop 2 **teaspoons dill leaves and tender stems**.

In a medium bowl, toss **spinach** with 1 **tablespoon oil**; season to taste with **salt** and **pepper**. Set aside.



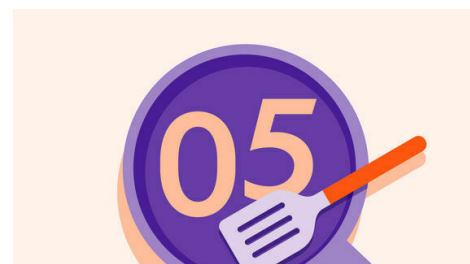
### 4. CHICKEN VARIATION

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



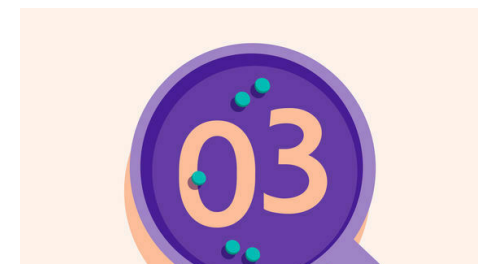
### 2. Make dressing

In a small bowl, whisk to combine **all of the sour cream, chopped garlic, chopped dill, 1½ tablespoons oil, and 1 tablespoon vinegar**; season to taste with **salt** and **pepper** and set aside until ready to serve.



### 5. Serve

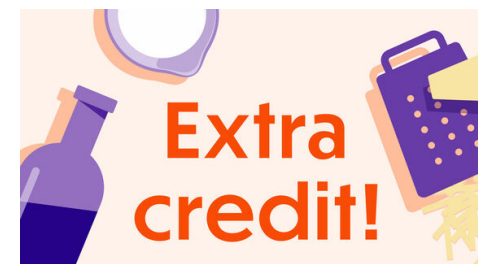
Cut **chicken** into 1-inch strips, if desired. Serve **spinach, cucumbers, peppers, chicken, and falafel** in shallow serving bowls. Drizzle **dressing** over top and garnish with **some of the remaining dill**. Enjoy!



### 3. Fry falafel

Shape **falafel** into 8 equal-sized balls, if necessary.

Heat 3 **tablespoons oil** in a medium nonstick skillet over medium-high. Add **falafel**; cook, turning occasionally, until browned all over, about 5 minutes (see cooking tip). Transfer to a paper towel-lined plate to drain. Wipe skillet clean and save for next step.



### 6. Eat it later!

Arrange salad ingredients as directed in step 5, keeping dressing separate. Store salad and dressing in air-tight containers in the fridge. When ready to eat, pour dressing over top.