



Take-Out Style: Israeli Hummus & Beef Platter

with Homemade Pickles & Pita



30-40min



2 Servings

You don't have to order from your favorite Middle Eastern spot to get the hummus platter of your dreams. We make it easy to recreate this dish at home, complete with homemade hummus and warm pita. Our take includes grass-fed ground beef cooked with garam masala to create a protein-rich, dinner-worthy plate. Crisp pickled carrots, pepperoncini, and tomato salad balance the rich flavors for a balanced bite. Dip in!

What we send

- 4 oz carrot
- garlic
- ¼ oz fresh cilantro
- 1 container grape tomatoes
- 1 can chickpeas
- 1 oz tahini ¹¹
- 2 Mediterranean pitas ^{1,6,11}
- 10 oz grass-fed ground beef
- ¼ oz garam masala
- 1½ oz pepperoncini ¹²

What you need

- apple cider vinegar (or red wine vinegar)
- sugar
- kosher salt & ground pepper
- olive oil

Tools

- small saucepan
- fine-mesh sieve
- potato masher or fork
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Sesame (11), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1080kcal, Fat 74g, Carbs 89g, Proteins 48g



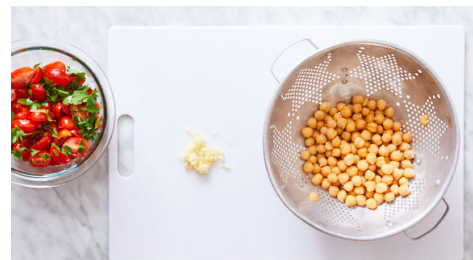
1. Pickle carrots

Scrub **carrot**, then cut on an angle into ¼-inch thick slices. In a small saucepan, heat **¼ cup each of water and vinegar, 1 tablespoon sugar, and 1 teaspoon salt**. Bring to a simmer, then remove from heat; stir in carrots. Set aside, stirring occasionally, until ready to serve.



4. Heat pitas

Heat a medium skillet over medium-high. Working 1 at a time, toast **pita** until lightly browned and warmed through, about 1 minute per side. Wrap in foil to keep warm.



2. Prep ingredients

Finely chop **1 teaspoon garlic**. Coarsely chop **cilantro leaves and stems**. Halve **tomatoes**. Drain and rinse **chickpeas**. In a medium bowl, stir to combine **tomatoes, chopped cilantro, and a drizzle of oil**. Season to taste with **salt and pepper**. Set tomatoes aside until ready to serve.



5. Cook beef

Heat **1 tablespoon oil** in same skillet over medium-high. Add **ground beef** and a **pinch each of salt and pepper**. Cook, breaking up large pieces, until beef is well browned and cooked through, 3-5 minutes. Add **all of the garam masala and remaining garlic**; cook, about 1 minute more. Stir in **1 tablespoon of the carrot pickling liquid**. Season to taste with **salt and pepper**.



3. Make hummus

Transfer **chickpeas** to a medium bowl; use a potato masher or fork to mash until smooth. Add **tahini, 3 tablespoons oil, 2-4 tablespoons water** (depending on desired consistency), **1 tablespoon vinegar**, and **½ teaspoon of the garlic**; stir to combine. Season to taste with **salt and pepper**. (For smoother hummus, combine all ingredients in a food processor and pulse until smooth.)



6. Serve

Drain **carrots**; discard remaining pickling liquid. Serve **hummus** in shallow bowls with **beef** and **some of the tomato salad** spooned over top. Serve with **pita, pickled carrots, pepperoncini, and remaining tomato salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**