

# DINNERLY



## Roasted Chickpea Gyro with Cucumber-Tomato Salad & Garlic Sauce



20-30min



2 Servings

Happiness is crispy spiced chickpeas wrapped in a warm blanket of pita. Now, imagine this vegetarian gyro topped with cucumber-tomato salad and creamy garlic sauce dripping down your hand. Just close your eyes and take in this moment. It's been a long week. You deserve it. We've got you covered!

### WHAT WE SEND

- 15 oz can chickpeas
- ¼ oz garam masala
- 1 cucumber
- 2 plum tomatoes
- 2 (1 oz) sour cream <sup>7</sup>
- 2 Mediterranean pitas <sup>1,6,11</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar) <sup>17</sup>
- garlic

### TOOLS

- rimmed baking sheet

### ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

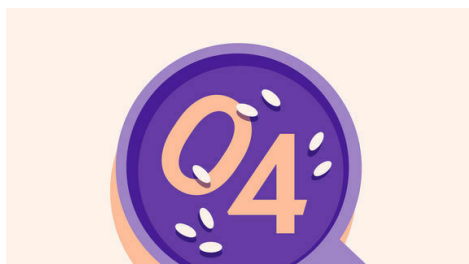
Calories 570kcal, Fat 34g, Carbs 73g, Protein 19g



#### 1. Roast chickpeas

Preheat oven to 450°F with a rack in the top position.

Drain **chickpeas**; rinse and pat very dry. On a rimmed baking sheet, toss with **2 tablespoons oil**, **3½ teaspoons garam masala**, and a **generous pinch of salt**. Roast on top oven rack until lightly browned and slightly crisp, about 15 minutes.



#### 4. Toast pitas

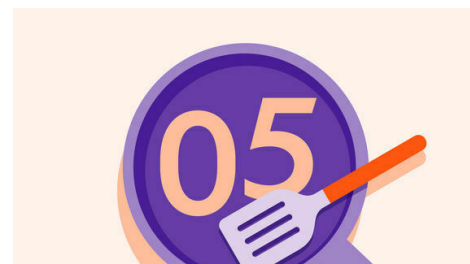
Once **chickpeas** are roasted, remove baking sheet from oven and switch to broil. Place **pitas** directly on top oven rack and broil until warmed through and slightly charred, about 1 minute per side (watch closely as broilers vary).



#### 2. Make salad

While **chickpeas** roast, cut **cucumber** into ½-inch pieces (peel if desired). Cut **tomatoes** into ½-inch pieces.

In a medium bowl, whisk together **1 tablespoon each of oil and vinegar**, and a **generous pinch each of salt and pepper**. Add cucumbers and tomatoes, tossing to coat; set aside until ready to serve.



#### 5. Finish & serve

Spread **some of the garlic sauce** on each **pita**. Top with **roasted chickpeas** and **some of the tomato-cucumber salad**.

Serve **roasted chickpea gyros** with **remaining tomato-cucumber salad** and **garlic sauce** on the side. Enjoy!



#### 3. Make garlic sauce

Finely chop ½ **teaspoon garlic**. In a small bowl, stir to combine **all of the sour cream**, **chopped garlic**, and **2 tablespoons water**; season to taste with **salt** and **pepper**; set aside until ready to serve.



#### 6. Crunch, crunch!

Roasted chickpeas are more than just the perfect gyro filling. Once cool, they become intensely nutty and addictively chewy. Sprinkle over a salad, toss into a trail mix, or serve on their own as a crunchy snack at your next dinner party!