

DINNERLY



Greek Salad & Hummus Platter with Toasted Pita & Feta

 20-30min  2 Servings

We don't have any vegetable jokes. But if you do, please LETTUCE know. In the meantime, we'll be double-fisting warm pita with this plate of savory hummus and crisp salad loaded with feta. We've got you covered!

WHAT WE SEND

- 15 oz can chickpeas
- 1 oz tahini ¹¹
- 2 plum tomatoes
- 1 romaine heart
- 2 Mediterranean pitas ^{1,6,11}
- 1.4 oz feta cheese ⁷

WHAT YOU NEED

- garlic
- olive oil
- white wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper

TOOLS

- microplane or grater
- potato masher or fork

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 770kcal, Fat 57g, Carbs 69g, Protein 26g



1. Prep chickpeas

Preheat broiler with a rack in the top position.

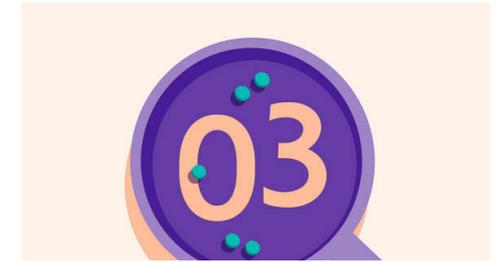
Drain and rinse **chickpeas**.

Finely grate $\frac{1}{4}$ **teaspoon garlic**.



2. Make hummus

Transfer **chickpeas** to a medium bowl, then mash with a potato masher or fork until smooth. Stir in **tahini, grated garlic, 3 tablespoons oil, 2 tablespoons water, and 1 tablespoon vinegar** until evenly combined and creamy. Season to taste with **salt and pepper**; set aside until step 5.



3. Prep salad

Cut **tomatoes** in half lengthwise, then thinly slice crosswise into half-moons.

In a large bowl, whisk together **2 tablespoons oil and 1 tablespoon vinegar**; season to taste with **salt and pepper**. Add tomatoes, tossing to coat; set aside to marinate until step 5.

Thinly slice **lettuce** crosswise, discarding end.



4. Toast pitas

Brush each **pita** all over with **oil**. Broil directly on top oven rack until toasted and browned in spots, 1–2 minutes per side (watch closely). Cut toasted pitas into wedges.



5. Finish & serve

Add **lettuce** to bowl with **tomatoes**, tossing to coat. Divide **hummus** between plates and use a spoon to create a small well in the center of each serving. Fill wells with **oil and a pinch each of salt and pepper**. Divide **Greek salad** between plates, then coarsely crumble **feta** over top.

Serve **salad and hummus platters** with **toasted pita** alongside for dipping. Enjoy!



6. Did you know?

In 2020, as a part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.