

DINNERLY



Vegan Ethiopian Platter

with Berbere Lentils, Collards & Tomato Salad



40-50min



2 Servings

If you've been sleeping on the beauty that is an Ethiopian platter, we're here to wake you up. This multi-part meal includes our take on misir wot (red lentil stew) and gomen (Ethiopian-style collard greens). Pair these rich and hearty dishes with a bright and simple tomato salad, then pile it all onto warm pitas. We've got you covered!

WHAT WE SEND

- 1 red onion
- 4 plum tomatoes
- 1 bunch collard greens
- 6 oz tomato paste
- ¼ oz berbere spice blend
- 3 oz red lentils
- 2 Mediterranean pitas ^{1,2,3}

WHAT YOU NEED

- garlic
- red wine vinegar (or vinegar of your choice)
- olive oil
- kosher salt & ground pepper

TOOLS

- 2 medium saucepans

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 32g, Carbs 95g, Protein 27g



1. Prep ingredients

Finely chop **onion**. Finely chop **1 tablespoon garlic**. Cut **tomatoes** into ½-inch pieces. Remove and discard center stem from **collard greens**. Stack leaves; cut crosswise into ½-inch wide ribbons.

In a medium bowl, combine **half of the tomatoes, 1 tablespoon onions, 1 teaspoon chopped garlic, and 2 teaspoons each of vinegar and oil**; season to taste with **salt and pepper**.



2. Cook aromatics

Heat **3 tablespoons oil** in a medium saucepan over medium. Add **remaining chopped onion and garlic and a pinch of salt**. Reduce heat to medium-low and cook, stirring occasionally, until veggies are very soft and translucent with no browning, 7–10 minutes. Transfer half to a second medium saucepan.



3. Cook lentils

To one saucepan, stir in **1 tablespoon tomato paste** and **2 teaspoons berbere**; cook over medium heat, stirring, until slightly darkened and aromatic, 2–3 minutes. Add **lentils, 2¼ cups water, and a pinch of salt**. Bring to a boil over high heat, then simmer over medium until lentils are tender and stew is thickened, 15–20 minutes.



4. Cook collards

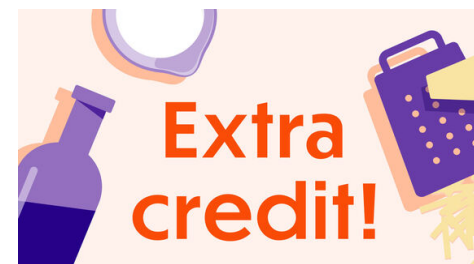
To second saucepan, working in batches if necessary, add **collard greens**; cook over medium-high heat, stirring often, until wilted, 2–3 minutes. Add **remaining tomatoes and berbere and a pinch of salt**. Cover and cook over medium-low heat, stirring occasionally, until collard greens are dark green and tender, 15–20 minutes.



5. Finish & serve

Preheat broiler with a rack in the top position. Lightly brush **pitas** all over with **oil**; broil directly on oven rack until warm and pliable, 1–2 minutes per side. Cut into wedges, if desired. Stir **½ teaspoon vinegar each** into **lentils and collard greens**; season to taste with **salt and pepper**.

Serve **lentils, collard greens, and tomato salad** with **pitas**. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!