



Spiced Cauliflower & Falafel Gyro

with Dill Cucumber Salad & Tahini



30-40min



2 Servings

The vegetarian gyro of our dreams does exist, and this is it. Cauliflower florets get tender and caramelized in the oven, and baharat spice blend adds a ton of earthy flavor. We serve the cauliflower on warm pitas with tomatoes, crisp dill-cucumbers, and Kalamata olives with lemony tahini sauce. The best way to eat this over-stuffed gyro is to wrap it in foil or paper, unwrapping as you bite, to hold all the goodies in.

What we send

- 1 head cauliflower
- ¼ oz baharat spice blend
- 1 cucumber
- ¼ oz fresh dill
- 1 plum tomato
- 1 oz Kalamata olives
- 1 lemon
- 1 oz tahini ¹¹
- ½ lb pkg falafel
- 2 Mediterranean pitas ^{1,6,11}

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- garlic

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 860kcal, Fat 44g, Carbs 95g, Protein 29g



1. Roast cauliflower

Preheat oven to 450°F with racks in the center and lower third.

Cut **cauliflower** into 1-inch florets, then transfer to a rimmed baking sheet and toss with **all of the baharat spice, 2 tablespoons oil**, and **a pinch each of salt and pepper**.

Roast cauliflower on center oven rack until tender and golden brown, 25–30 minutes.



4. Fry falafel

Shape **falafel** into 8 (1-inch) balls, if necessary; flatten each ball to form 2-inch patties.

Heat **¼-inch oil** in a medium skillet over medium-high until shimmering. Add falafel (it should sizzle vigorously) and cook until browned, 2–3 minutes per side. Transfer to a paper towel-lined plate to drain.



2. Prep ingredients

Meanwhile, peel **cucumber**, then halve lengthwise, scoop out seeds, and thinly slice one half crosswise into half-moons (save remaining half for own use).

Finely chop **dill fronds and stems**. Finely chop **1 teaspoon garlic**.

Halve **tomato**, then cut crosswise into ½-inch thick slices. Coarsely chop **olives**, removing any pits if necessary.



5. Toast pita

Drizzle both sides of each **pita** with **oil** and place directly on lower oven rack. Bake until warmed through and golden, 3–5 minutes (watch closely as ovens vary).



3. Make salad & tahini sauce

In a medium bowl, stir to combine **sliced cucumbers, chopped garlic and dill**, and **2 tablespoons each of oil and vinegar**. Season to taste with **salt and pepper**.

Squeeze **1 teaspoon lemon juice** into a small bowl. Whisk in **tahini** and **2 tablespoons water** until smooth. Season to taste with **salt and pepper**.

Cut any remaining lemon into wedges.



6. Assemble & serve

Top each **toasted pita** with **falafel, cauliflower, cucumber salad, sliced tomatoes**, and **chopped olives**. Drizzle **any dressing** from cucumbers over, and top with **a drizzle of tahini sauce**. Enjoy!