

DINNERLY



Greek-Inspired 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 cream¹
- 2 Mediterranean pitas^{2,3,4}

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet

ALLERGENS

Milk (1), Sesame (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

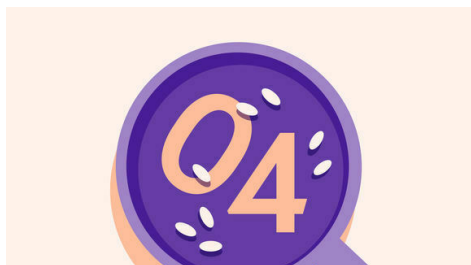
Calories 590kcal, Fat 34g, Carbs 71g,
Protein 18g



1. Roast chickpeas

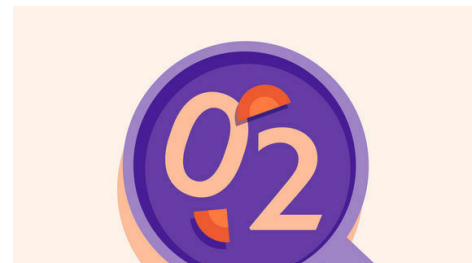
Preheat oven to 450°F with a rack in the top position.

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

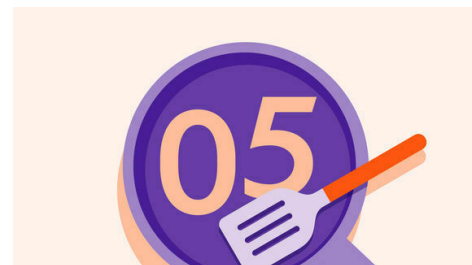
Once **chickpeas** are roasted, remove baking sheet from oven and switch to broil. Place **pitas** directly on top oven rack and broil until warmed through and slightly charred, about 1 minute per side (watch closely as broilers vary).



2. Make salad

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

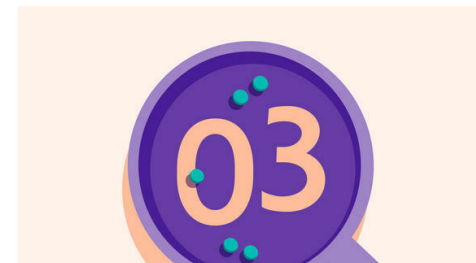
In a medium bowl, whisk together **1 tablespoon each of oil and vinegar**, and a **generous pinch each of salt and pepper**. Add cucumbers and tomatoes, tossing to coat; set aside until ready to serve.



5. Finish & serve

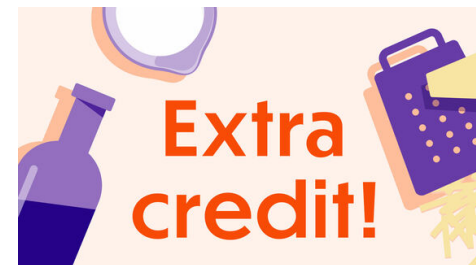
Spread **some of the garlic sauce** on each **pita**. Top with **roasted chickpeas** and **some of the tomato-cucumber salad**.

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!