

DINNERLY



Greek-Inspired Falafel Gyro with Chopped Shepherd's Salad



ca. 20min



2 Servings

Are you a "yee-roh" or a "zhihr-oh" kind of person? No matter how you say it, this gyro will taste just as good. All you need is cumin-spiced falafel, toasty pita, and a quick shepherd's salad made with marinated tomato, onion, and cucumbers. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 2 plum tomatoes
- 1 red onion
- 2 Mediterranean pitas ^{1,2,3}
- ½ lb pkg falafel
- ¼ oz ground cumin
- 2 (1 oz) sour cream ⁴

WHAT YOU NEED

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

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

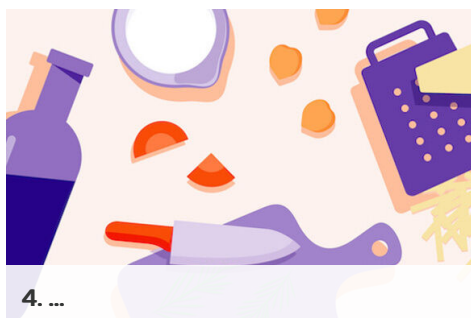
Calories 740kcal, Fat 35g, Carbs 92g, Protein 21g



1. Make shepherd's salad

Peel **cucumber**, if desired; cut into ½-inch pieces. Cut **tomatoes** into ½-inch pieces. Coarsely chop **onion**. Shape **falafel** into 8 (1-inch) balls, if necessary.

In a medium bowl, combine **tomatoes**, **cucumbers**, **half of the onions**, **3 tablespoons oil**, and **1 tablespoon vinegar**; season to taste with **salt** and **pepper**. Set aside until ready to serve.



What were you expecting, more steps?



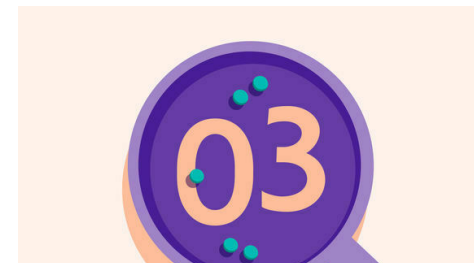
2. FALAFEL VARIATION

Lightly **oil** both sides of **pita**. Heat a medium skillet over medium. Add pita and toast until browned and golden, 30–60 seconds per side. Transfer to a plate. Wipe out skillet.

Heat **2 tablespoons oil** in same skillet over medium-high. Add **falafel** and cook, turning occasionally, until browned all over, about 5 minutes. Transfer to a paper towel-lined plate. Add **onions** to skillet.



You're not gonna find them here!



3. Finish & serve

Add **2 teaspoons cumin** to same skillet; cook, stirring, until onions are golden, about 5 minutes. Add **2 tablespoons water**; bring to a simmer, scraping up any browned bits from bottom of skillet. Season to taste with **salt** and **pepper**.

Serve **falafel**, **onions**, and **some of the shepherd's salad** over **pitae**. Dollop with **sour cream**. Serve **remaining salad** alongside. Enjoy!



Kick back, relax, and enjoy your Dinnerly!