

# MARLEY SPOON



## Falafel Gyro

with Tzatziki & Salad



under 20min



2 Servings

With just one skillet and a few minutes, we're bringing the beloved gyro sandwich from the streets of New York via Athens to your kitchen! Ras el hanout, a warm spice blend, seasons falafel before we sear them in a hot skillet. A fresh and simple Mediterranean-inspired salad tops toasted pita bread before we add the crisp falafel, fresh tomatoes, and creamy tzatziki sauce that's a perfect meal for any time of day!



## What we send

- 1 romaine heart
- 1 red onion
- 1 plum tomato
- ½ lb pkg falafel
- ¼ oz ras el hanout
- 2 Mediterranean pitas <sup>1,6,11</sup>
- ¼ oz dried oregano
- 4 oz tzatziki <sup>7,15</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

## Tools

- medium skillet

## Cooking tip

Baked falafel instructions! Preheat broiler to high with a rack in the center. Form patties, then place on an oiled baking sheet. Drizzle with oil. Broil until golden, flipping halfway, 6–10 minutes.

## Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 730kcal, Fat 36g, Carbs 91g, Protein 23g



### 1. Prep ingredients

Thinly slice **romaine**. Halve **onion** and thinly slice one half (save rest for own use). Thinly slice **tomato**.

In a bowl, combine **falafel mix** with **2 tablespoons ras el hanout**. Shape falafel into 8 (1-inch) balls; flatten each ball to form 2-inch patties.

Drizzle **oil** on both sides of **pitas**.



### 4. Cook falafel

Heat **¼-inch oil** in same large 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. (For alternative broiled falafel instructions, see cooking tip!)



### 2. Make salad dressing

In a medium bowl, whisk together **2 tablespoons oil**, **2 teaspoons vinegar**, **½ teaspoon dried oregano**, and a **pinch each of salt and pepper**. Add **onions** and set aside until step 5.



### 3. Toast pitas

Heat a medium skillet over medium-high. Working one at a time, add **pita** and toast until warmed through and browned, 30–60 seconds per side.



### 5. Assemble gyros

Add **romaine** to bowl with **onions** and **dressing**, toss to coat. Top **pitas** with **salad, tomatoes**, and **falafel**. Dollop **tzatziki** over top and garnish with additional **dried oregano** if desired.



### 6. Serve

Enjoy!