

DINNERLY



Greek-Style Roasted Veggies with Falafel

Tzatziki & Toasted Pita



30min



2 Servings

Wouldn't it be great to be on a Grecian beach, watching the waves with the Mediterranean sun shining down on your face? We can't exactly drop everything to make the trip right now, but at least we have this dish to tide us over. Savory roasted veggies and pan-fried falafel are dressed with a vinaigrette and creamy tzatziki over a nice and toasty pita. Basically a vacation in your mouth. We've got you covered!

WHAT WE SEND

- 1 red onion
- 2 plum tomatoes
- 2 zucchini
- ½ lb pkg falafel
- ¼ oz dried oregano
- 2 Mediterranean pitas ^{1,2,3}
- 4 oz tzatziki ^{4,5}

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet

COOKING TIP

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

ALLERGENS

Sesame (1), Soy (2), Wheat (3), Milk (4), Tree Nuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 760kcal, Fat 35g, Carbs 96g, Protein 24g



1. Prep veggies & falafel

Preheat broiler with a rack in the upper third.

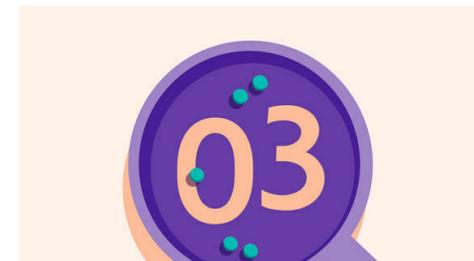
Cut **onion** into ½-inch thick rings. Quarter **tomatoes**. Trim ends from **zucchini** and cut into 1-inch spears.

Shape **falafel** into 8 (½-inch thick) patties.



2. Broil veggies

On a rimmed baking sheet, toss **veggies** with **2 tablespoons oil**, **1 teaspoon oregano**, and **a generous pinch each of salt and pepper**. Broil on upper oven rack until tender and golden-brown, about 15 minutes (watch closely as broilers vary).



3. FALAFEL VARIATION

Heat **3 tablespoons oil** in a medium skillet over medium-high. Add **falafel** and cook until golden-brown, about 2–3 minutes per side. Transfer to a paper towel-lined plate and season with **salt**; set aside until ready to serve.

For alternate broiled falafel instructions, see cooking tip.



4. Make vinaigrette

In a small bowl, whisk together **1 tablespoon oil**, **2 teaspoons vinegar**, and **½ teaspoon oregano**. Season to taste with **salt** and **pepper**.



5. Toast pitas & serve

Once **veggies** are cooked, place **pitas** directly on upper oven rack and broil until lightly toasted, about 1 minute per side (watch closely).

Serve **pitas** topped with **roasted veggies** and **falafel** and drizzle with **vinaigrette**. Spoon **tzatziki** over top. 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!