

# DINNERLY



## Grilled Mediterranean Impossible Sliders

with Zucchini, Peppers & Pita



20-30min



2 Servings

When we dip, you dip, we all dip. You want to make it a pita wrap? Go for it. You want to alternate bites of juicy plant-based Impossible patties spiced with Mediterranean flavors and charred veggie sticks dripping with creamy tahini sauce? You do you. We've got you covered!

## WHAT WE SEND

- 1 zucchini
- 1 bell pepper
- ½ lb pkg Impossible patties<sup>3</sup>
- ¼ oz garam masala
- 2 Mediterranean pitas<sup>1,2,3</sup>
- 1 oz tahini<sup>2</sup>
- ¼ oz granulated garlic

## WHAT YOU NEED

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

## TOOLS

- grill or grill pan

## ALLERGENS

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

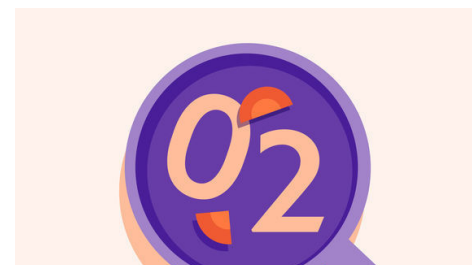
## NUTRITION PER SERVING

Calories 700kcal, Fat 38g, Carbs 61g, Protein 33g



### 1. Prep zucchini & pepper

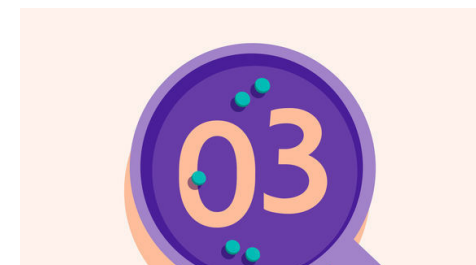
Halve **zucchini** crosswise, then cut lengthwise into 1-inch wedges. Halve **pepper**, discard stem and seeds, and cut lengthwise into 1-inch wide strips. In a medium bowl, toss veggies with 2 **teaspoons oil**; season with **salt** and **pepper**.



### 2. Shape sliders

Preheat a grill or grill pan over high.

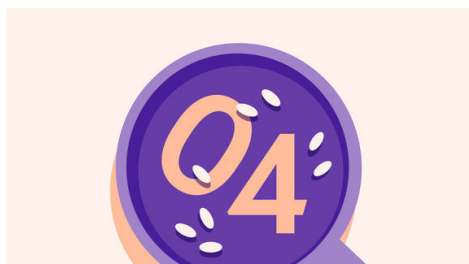
In a medium bowl, mix to combine **Impossible patties**, **garam masala**, **¾ teaspoon salt**, and **a few grinds of pepper**. Form mixture into 6 (3-inch) sliders.



### 3. Grill veggies and sliders

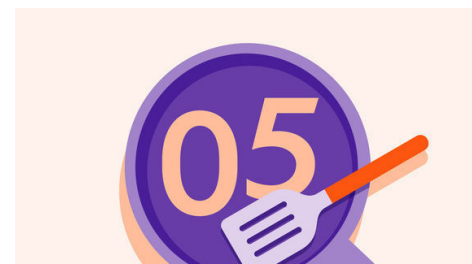
Lightly **oil** grates, then grill **peppers and zucchini**, covered, over medium-high, turning occasionally, until lightly charred and tender, about 8 minutes. Transfer to a plate; cover to keep warm.

Add **sliders** to grill and cook over medium-high until lightly charred and cooked through, about 3 minutes per side. Transfer to plate with veggies.



### 4. Grill pitas

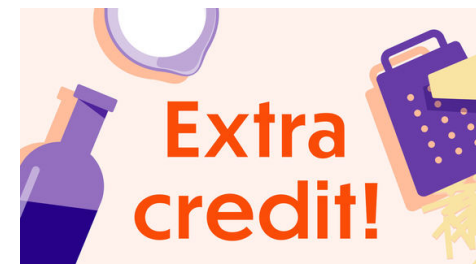
Brush both sides of each **pita** lightly with **oil**. Grill until lightly charred and crisp, about 1 minute per side (watch closely). Remove from grill and cut in half.



### 5. Make sauce & serve

In a small bowl, stir to combine **tahini**, **¼ teaspoon granulated garlic**, **1 teaspoon vinegar**, and **1 tablespoon oil** (mixture will be thick). Slightly thin by mixing in **1 tablespoon water**, at a time, until creamy; season with **salt** and **pepper**.

Serve **Mediterranean sliders** with **zucchini**, **peppers**, **pitas**, and **tahini sauce** for dipping. Enjoy!



### 6. No grill, no problem!

Preheat broiler with top rack 6 inches from the heat source. On a rimmed baking sheet, toss peppers and zucchini with 2 teaspoons oil; broil until lightly charred and tender, stirring halfway through, 8–10 minutes (watch closely). Then, broil sliders, flipping halfway through, about 2 minutes per side.