

DINNERLY



Greek-Inspired Vegetarian Gyro Tacos with Roasted Cauliflower & Chickpeas

 30-40min  2 Servings

We love a big meaty gyro as much as the next person, but this veggie version is just as satisfying! We season cauliflower and chickpeas with gyro spice, then roast to a crispy finish. The roasted veggies pile high into a tzatziki-filled tortilla with pickled onions and cucumbers for a cool and tangy finish. We've got you covered!

WHAT WE SEND

- 1 head cauliflower
- 15 oz can chickpeas
- 1 red onion
- ¼ oz gyro spice
- 1 cucumber
- 6 (6-inch) flour tortillas ^{2,4}
- 4 oz tzatziki ^{1,3}

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 740kcal, Fat 41g, Carbs 103g, Protein 26g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

Trim stem ends from **cauliflower**, then cut crowns into ½- inch florets. Drain and rinse **chickpeas**, then pat very dry. Halve and thinly slice **half of the onion** (save rest for own use).



2. Make gyro filling

On a rimmed baking sheet, toss **cauliflower** and **chickpeas** with 2 **tablespoons oil, gyro spice, and a pinch each of salt and pepper**. Roast on upper oven rack, tossing halfway through, until cauliflower is tender and charred in spots and chickpeas are golden and crisp, 20-25 minutes.



3. Prep onions & cucumbers

In a small bowl, whisk together ¼ **cup warm water** and 1 **teaspoon each of sugar and salt** until dissolved. Stir in ¼ **cup vinegar**, then add sliced onions and toss to coat. Set aside step 5.

Halve **cucumber** crosswise. Split one half lengthwise and thinly slice into half moons (save remaining cucumber half for own use).



4. Warm tortillas

Heat 1 **tablespoon oil or butter** in a medium skillet over medium-high. Add 1 **tortilla** and cook until warm and lightly golden, about 30 seconds per side; transfer to a plate. Repeat with remaining tortillas, wrapping in foil or a clean kitchen towel as you go to keep warm.



5. Assemble & serve

Spread **some of the tzatziki** over tortillas, then pile **chickpeas & cauliflower** over top. Top with **cucumbers** and **pickled onions**. Drizzle with **more tzatziki**, as desired. 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!