

DINNERLY



Greek-Inspired Falafel Gyro with Tzatziki

Roasted Red Peppers & Mint



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this falafel gyro? Personally, we'd choose B. This dish requires absolutely no prepwork—just fry the falafel, warm the pita, and assemble. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb pkg falafel
- 2 Mediterranean pitas^{2,3,5}
- 1 romaine heart
- 4 oz tzatziki^{1,4}
- 2 oz roasted red peppers
- ¼ oz fresh mint

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

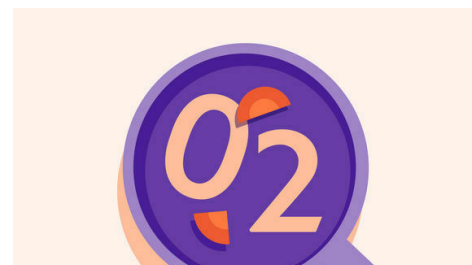
Calories 620kcal, Fat 29g, Carbs 79g, Protein 21g



1. Fry falafel

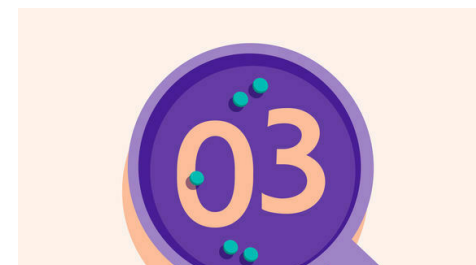
Preheat broiler with a rack in the upper third.

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



2. Warm pita

Broil **pitas** directly on upper oven rack until light golden-brown, soft, and pliable, 1–2 minutes per side (watch closely as broilers vary).



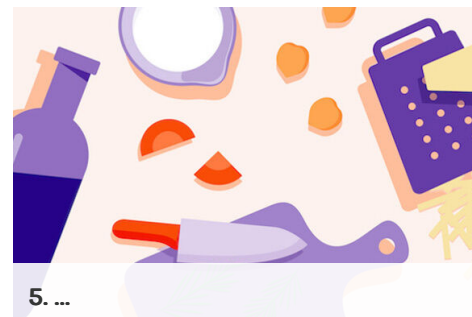
3. Finish & serve

Pick **lettuce leaves** from stem; discard stem.

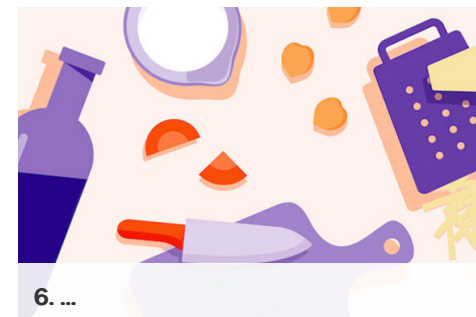
Spread **tzatziki sauce** over **pitas**. Top with **lettuce**, **roasted red peppers**, and **falafel**. Roughly tear **mint leaves** over top and serve. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!