

MARLEY SPOON



Cheesy Za'atar Manakish with Falafel

Hummus, Olives & Cornichons



20-30min



2 Servings

This Lebanese specialty is traditionally eaten for breakfast, but we love it any time of day! We cover pizza dough with za'atar and a creamy combo of mozzarella and feta, then bake to a golden, cheesy finish. A bright and fresh assortment of vegetables and crisp falafel are served alongside to lighten the dish, with silky hummus for dipping.

What we send

- 1 cucumber
- 1 plum tomato
- ¼ oz fresh mint
- 3¾ oz mozzarella ¹
- 2 oz feta ¹
- 2 (¼ oz) za'atar spice blend ²
- 1 lb pizza dough ³
- ½ lb pkg falafel
- 2 (2 oz) hummus ²
- 1 oz Kalamata olives
- 1 oz cornichon

What you need

- olive oil
- all-purpose flour (for dusting) ³

Tools

- rimmed baking sheet
- 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

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

Nutrition per serving

Calories 1250kcal, Fat 51g, Carbs 154g, Protein 51g



1. Prep ingredients

Preheat oven 500°F with a rack in the center. Peel **cucumber** if desired; cut into 2-inch batons. Cut **tomato** into wedges. Pick **mint leaves**; discard stems. Coarsely grate **mozzarella** and crumble **feta**; combine in a medium bowl.

Set aside ½ **teaspoon za'atar** for garnish. In a small bowl, stir together remaining za'atar and **2 tablespoons oil**.



4. Cook falafel

Shape **falafel** into 8 (1-inch) balls, if necessary.

Heat **2 tablespoons oil** in a large skillet over medium-high. Add falafel and cook, turning occasionally, until browned all over, about 5 minutes. Transfer to a paper towel-lined plate to drain.

See cooking tip for broiling instructions.



2. Assemble manakish

Lightly oil a rimmed baking sheet. On a **lightly floured** work surface, roll **dough** into a 12-inch circle; transfer to prepared baking sheet. Spread **za'atar-oil mixture** over dough, leaving a ½-inch border. Sprinkle **cheese mixture** over dough.



3. Bake

Bake **manakish** on center rack until **dough** is puffed and golden-brown and **cheese** is bubbling and browned in spots, 12–15 minutes. Transfer manakish to a cutting board.



5. Serve

Transfer **hummus** to a serving bowl, drizzle with **oil**, and sprinkle with **remaining za'atar**.

Serve **manakish** with **falafel, hummus, mint, olives, cornichons**, and **vegetables** for wrapping. Enjoy!



6. ...

You won't find them here! Enjoy your Marley Spoon meal!