

DINNERLY



Greek Salad & Hummus Platter with Toasted Pita & Feta

 20-30min  2 Servings

We don't have any vegetable jokes. But, if you do, please LETTUCE know. In the meantime, we'll be double-fisting warm pita with this plate of savory hummus and crisp salad loaded with feta. We've got you covered!

WHAT WE SEND

- 1 can chickpeas
- garlic
- 1 oz tahini ¹¹
- 2 plum tomatoes
- 1 romaine heart
- 2 Mediterranean pitas ^{1,6,11}
- 1½ oz piece feta ⁷

WHAT YOU NEED

- olive oil
- white wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper

TOOLS

- microplane or grater
- potato masher or fork

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 760kcal, Fat 57g, Carbs 69g, Proteins 26g



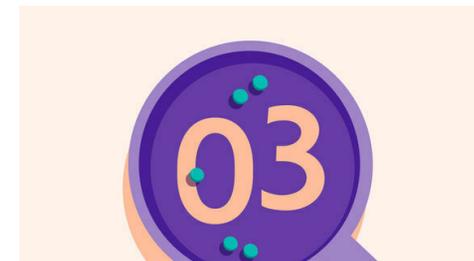
1. Prep ingredients

Preheat broiler with a rack 6-inches from the heat source. Drain and rinse **chickpeas**. Finely grate ¼ **teaspoon garlic**.



2. Make hummus

Transfer **chickpeas** to a medium bowl, then mash with a potato masher or fork until smooth. Stir in **3 tablespoons oil**, **2 tablespoons water**, **1 tablespoon vinegar**, **tahini**, and **grated garlic** until evenly combined and creamy. Season to taste with **salt** and **pepper**.



3. Prep salad

Cut **tomatoes** in half lengthwise, then thinly slice crosswise into half-moons. Whisk together **2 tablespoons oil** and **1 tablespoon vinegar** in a large bowl; season to taste with **salt** and **pepper**. Add **tomatoes** to dressing, tossing to coat. Thinly slice **romaine** crosswise, discarding end.



4. Toast pitas

Brush each **pita** all over with **oil**. Broil directly on top oven rack until toasted and browned in spots, 1–2 minutes per side (watch closely). Cut **toasted pitas** into wedges.



5. Finish & serve

Add **lettuce** to bowl with **tomatoes**, tossing to coat. Divide **hummus** between plates and use a spoon to create a small well in the center of each serving. Fill wells with **oil** and **a pinch each of salt and pepper**. Divide **Greek salad** between plates, then coarsely crumble **feta** over top. Serve **salad & hummus platters** with **pita wedges** alongside for dipping. Enjoy!



6. Make it meaty!

Flex like a Greek god and add some extra protein! Add a protein pack and top your salad with grilled chicken or shrimp.