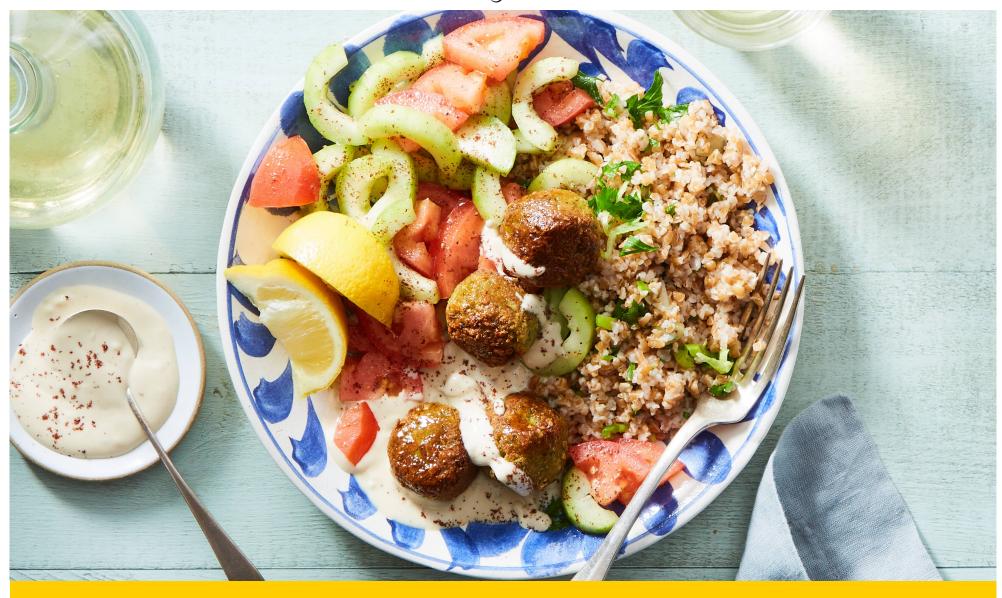
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# **Take-Out Style: Falafel Platter**

with Herbed Bulgur & Shepherd Salad





30-40min 2 Servings

You don't have to order from your favorite Middle Eastern spot to get to get the falafel platter of your dreams. We make it easy to replicate this vegan-friendly plate at home, thanks to our ready-to-cook pre-made falafel. But the deliciousness doesn't stop there! We serve these crisp chickpea fritters with herby bulgur wheat salad, crunchy marinated veggies, and creamy tahini sauce.

#### What we send

- garlic
- 4 oz quick-cooking bulgur <sup>1</sup>
- scallions
- ½ oz fresh parsley
- 2 plum tomatoes
- 1 cucumber
- ¼ oz sumac
- 1 lemon
- 2 oz tahini 11
- ½ lb falafel

# What you need

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

#### **Tools**

- small saucepan
- medium nonstick skillet

#### **Allergens**

Wheat (1), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 780kcal, Fat 44g, Carbs 84g, Protein 23g



## 1. Cook bulgur

Finely chop 1 teaspoon garlic. Heat 2 teaspoons oil in a small saucepan over medium-high. Add bulgur and ½ teaspoon of the garlic. Cook, stirring, until bulgur is lightly toasted, 1-2 minutes. Add 1½ cups water and ½ teaspoon salt; bring to a boil. Reduce heat to low, cover, and cook until bulgur is tender, about 12 minutes. Drain, if necessary, and return to saucepan.



#### 2. Add aromatics

Meanwhile, trim **scallions**, then thinly slice about ¼ cup. Coarsely chop **parsley leaves and stems**. To cooked **bulgur**, stir in sliced scallions and parsley. Drizzle with **a little oil** and season with **a pinch each of salt and pepper**.



### 3. Assemble shepherd salad

Core **tomatoes**, then quarter lengthwise and chop. Peel **cucumber**, then halve and scoop out seeds; cut each piece in half lengthwise, then slice into ¼-inch thick pieces. In a medium bowl, combine **tomatoes**, **cucumbers**, ½ **teaspoon sumac**, 1 **teaspoon vinegar**, and 2 **tablespoons oil**; stir to combine. Season to taste with **salt** and **pepper**.



#### 4. Make tahini sauce

Squeeze 1 tablespoon lemon juice into a small bowl. Add all of the tahini and remaining garlic. Whisk in 1 tablespoon water at a time until sauce is smooth and is the thickness of honey. Season to taste with salt and pepper. Cut any remaining lemon into wedges.



5. Cook falafel

Shape **falafel** into 8 (1-inch diameter) balls, if necessary. Heat **3 tablespoons oil** in a medium nonstick skillet over medium-high. Add falafel and cook, turning occasionally, until browned all over, 5-7 minutes. Transfer to a paper towel-lined plate and sprinkle with **a pinch of salt**.



6. Serve

Serve falafel with bulgur and shepherd salad. Drizzle with some of the tahini sauce and sprinkle with a pinch of the remaining sumac. Serve lemon wedges and remaining tahini sauce on the side. Enjoy!