

DINNERLY



Falafel Gyro with Tzatziki:

No chopping. No slicing. No knife required!



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 ^{1,6,11}
- 4 oz tzatziki sauce ^{7,15}
- 1 head little gem lettuce
- 2 oz roasted red peppers
- ¼ oz fresh mint

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 600kcal, Fat 28g, Carbs 76g, Proteins 20g



1. Fry falafel

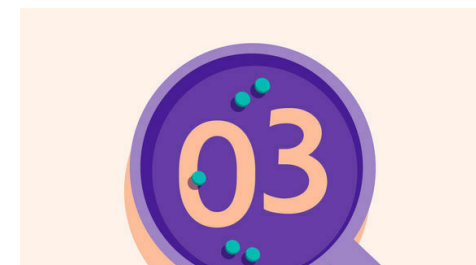
Preheat broiler with a rack in the upper third.

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**.



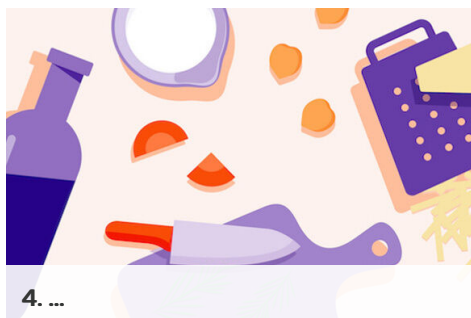
2. Warm pita

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



3. Serve

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



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!