

MARLEY SPOON



Family-Style Side: Greek Veggie Cobb Salad

with Feta, Olives & Garlicky Pita

 30min  2 Servings

This hearty Greek-style Cobb salad is full of delightful flavors and textures thanks to Kalamata olives, feta cheese, crunchy cucumbers, warm chickpeas, and roasted peppers. But the best part might just be the garlicky toasted pita bread; you can toss it onto the salad, crouton-style, or serve it alongside to sop up the dressing. (2-person plan serves 4; 4-person plan serves 8.)

What we send

- 1 can chickpeas
- garlic
- 2 oz roasted red peppers
- ¼ oz fresh dill
- 2 pieces feta cheese²
- 1 oz Kalamata olives
- 2 plum tomatoes
- 2 romaine hearts
- 1 cucumber
- 2 Mediterranean pitas^{3,4,5}

What you need

- 4 large eggs¹
- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

Tools

- medium saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 370kcal, Fat 26g, Carbs 32g, Protein 16g



1. Cook eggs

Bring a medium saucepan of water to a boil. Carefully add **4 large eggs** to boiling water and cook for 10 minutes. Immediately drain and return eggs to saucepan. Gently shake saucepan to crack shells, then fill with ice water. Let stand until step 5.



4. Cook & season chickpeas

Heat **1 tablespoon oil** in a medium skillet over medium. Add **chopped garlic** and cook until fragrant, about 1 minute. Add **chickpeas** and **roasted red peppers**. Increase heat to medium-high and continue to cook until chickpeas are warm, about 3 minutes. Remove from heat, then stir in **2 teaspoons vinegar** and **1 teaspoon oil**. Season to taste with **salt** and **pepper**.



2. Prep chickpeas

Meanwhile, drain and rinse **chickpeas**. Finely chop **1 teaspoon garlic**. Lightly crush **one whole clove**; reserve for step 6. Coarsely chop **roasted red peppers**.



5. Prep salad ingredients

Crumble **feta**. Coarsely chop **olives**; remove pits, if necessary. Core **tomatoes**; cut into ½-inch pieces. Halve **romaine** lengthwise, then thinly slice crosswise; discard ends. Trim **cucumber** and thinly slice crosswise (peel if desired). Peel **eggs** under running water; cut into quarters. Drizzle **pitas** with **oil**; broil on top oven rack until toasted, 1-2 minutes per side.



3. Make vinaigrette

Preheat broiler with top rack 6 inches from heat source. Pick **dill fronds** from stems, then finely chop fronds; discard stems. In a medium bowl, combine **⅓ cup oil**, **2 tablespoons vinegar**, and **2 teaspoons water**. Season to taste with **salt** and **pepper**. Stir in half of the chopped dill. Set aside **¼ cup of the vinaigrette** in a small bowl for serving.



6. Finish & serve

Rub **pitas** with **crushed garlic clove**. Cut into wedges; season with **salt**. Add **lettuce** and **half each of the feta and dill** to bowl with **vinaigrette**, tossing to coat; season to taste. Top with **chickpeas, eggs, cucumbers, tomatoes, and olives**. Drizzle with **reserved vinaigrette**. Top with **remaining feta and dill**; drizzle with **oil**. Serve with **pita wedges**. Enjoy!