



Falafel Platter

Roasted Potatoes and Garlic Hummus Drizzle













Veggie 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Falafel
-  Yellow Potato
-  Hummus
-  Garlic
-  Roasted Red Peppers
-  Red Wine Vinegar
-  Mayonnaise
-  Feta Cheese
-  Cherry Tomatoes
-  Parsley
-  Shawarma Spice Blend
-  Spring Mix

HELLO FALAFEL

Pre-made falafel takes all the fuss out of dinner!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, strainer, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Falafel	8	16
Yellow Potato	300 g	600 g
Hummus	57 g	114 g
Garlic	3 g	6 g
Roasted Red Peppers	170 ml	340 ml
Red Wine Vinegar	2 tbsp	4 tbsp
Mayonnaise	2 tbsp	4 tbsp
Feta Cheese	¼ cup	½ cup
Cherry Tomatoes	113 g	227 g
Parsley	7 g	14 g
Shawarma Spice Blend	1 tbsp	2 tbsp
Spring Mix	113 g	227 g
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast potatoes

Cut **potatoes** into ½-inch pieces. On a baking sheet, add **potatoes**, **1 tbsp oil** (dbl for 4ppl) and **shawarma spice**. Season with **salt** and **pepper**. Toss to combine, then arrange in a single layer. Bake in the **middle** of the oven, stirring halfway through, until golden brown, 25-28 min.



Marinate veggies

While the **falafel** fry, whisk together **remaining vinegar**, **2 tbsp oil** and **½ tsp sugar** in a large bowl. Season with **salt** and **pepper**. Add **tomatoes**, **roasted red peppers**, **feta** and **parsley**. Stir together. Set aside.



Prep & make garlic hummus

While **potatoes** bake, cut **tomatoes** in half. Drain **liquid** from **roasted red peppers**. Roughly chop the **parsley**. Peel, then mince the **garlic**. Stir together the **hummus**, **mayo**, **half the vinegar** and **¼ tsp garlic** (dbl for 4ppl) in a small bowl. Set aside.



Finish and serve

Divide the **spring mix** between plates. Top with the **potatoes**, **marinated veggies** and **falafel**. Drizzle over the **garlic hummus**.

Dinner Solved!



Fry falafel

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl) then the **falafel**. Cook, until golden-brown, 3-4 min per side. (**NOTE:** Don't overcrowd the pan. Cook in batches for 4 ppl if needed.)