



Falafel Platters

with Roasted Potatoes and Garlic Hummus Drizzle

Veggie

35 Minutes



Falafel



Yellow Potato



Hummus



Garlic, cloves



Roasted Red Peppers



Red Wine Vinegar



Mayonnaise



Feta Cheese,
crumbled



Roma Tomato



Parsley



Shawarma Spice
Blend



Baby Spinach

HELLO FALAFEL

A Middle Eastern fritter made with chickpeas, herbs and spices!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Falafel	8	16
Yellow Potato	300 g	600 g
Hummus	4 tbsp	8 tbsp
Garlic, cloves	1	2
Roasted Red Peppers	170 ml	340 ml
Red Wine Vinegar	2 tbsp	4 tbsp
Mayonnaise	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Roma Tomato	160 g	320 g
Parsley	7 g	7 g
Shawarma Spice Blend	1 tbsp	2 tbsp
Baby Spinach	113 g	227 g
Sugar*	½ tsp	1 tsp
Oil*		

Salt and Pepper*

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Contact

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Roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes, 1 tbsp oil** (dbl for 4 ppl) and **Shawarma Spice Blend** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Arrange in a single layer.
- Roast in the **middle** of the oven, stirring halfway through, until tender and golden-brown, 25-28 min.



Marinate veggies

- Meanwhile, add **remaining vinegar, 2 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **tomatoes, roasted red peppers** and **parsley**. Stir to combine.



Prep and make garlic hummus

- Meanwhile, cut **tomatoes** into ½-inch pieces.
- Drain, then roughly chop **roasted red peppers**.
- Roughly chop **parsley**.
- Peel, then mince or grate **garlic**.
- Stir together **hummus, mayo, half the vinegar** and **¼ tsp garlic** (dbl for 4 ppl) in a small bowl. Set aside.



Finish and serve

- Divide **baby spinach** between plates.
- Top with **potatoes, marinated veggies, falafel** and **feta**.
- Drizzle **garlic hummus** over top.

Dinner Solved!



Cook falafel

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