



Falafel Platter

with Roasted Potatoes and Garlic Hummus Drizzle

Veggie

35 Minutes



Falafel



Yellow Potato



Hummus



Garlic



Roasted Red Peppers



Red Wine Vinegar



Mayonnaise



Feta Cheese



Baby 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
Baby Tomatoes	113 g	227 g
Parsley	7 g	14 g
Shawarma Spice Blend	1 tbsp	2 tbsp
Spring Mix	113 g	227 g
Sugar*	½ tsp	1 tsp
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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1



Roast potatoes

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

2



Prep and make garlic hummus

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

3



Fry falafel

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

4



Marinate veggies

While the **falafel** fry, whisk together **remaining vinegar**, **2 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add **tomatoes**, **roasted red peppers**, **feta** and **parsley**. Stir together. Set aside.

5



Finish and serve

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

Dinner Solved!