



Za'atar Turkey Mezze Platter

with Hummus and Pickles

FAMILY 20 Minutes



Turkey Strips



Za'atar Spice



Naan Bread



Pickles



Parsley



Grape Tomatoes



Feta Cheese



Hummus



Cauliflower, florets



Red Wine Vinegar



Garlic

HELLO HUMMUS

Spread, swirl and scoop into delicious hummus!

Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

Bust Out

2 Baking Sheets, Garlic Press, Large Bowl, Whisk, Measuring Spoons

Ingredients

	4 Person
Turkey Strips	680 g
Za'atar Spice	2 tbsp
Naan Bread	2
Pickles	1
Parsley	14 g
Grape Tomatoes	227 g
Feta Cheese	½ cup
Hummus	114 g
Cauliflower, florets	570 g
Red Wine Vinegar	1 tbsp
Garlic	6 g
Sugar*	½ tsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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. BROIL TURKEY AND VEG

Cut **cauliflower** into bite-sized pieces. Add **turkey, cauliflower, 3 tbsp oil** and **za'atar spice** to a baking sheet. Season with **salt** and **pepper**. Toss to combine, then arrange in a single layer. Broil in **middle** of oven, stirring halfway through, until cauliflower is tender and turkey is cooked through, 16-18 min. **



3. ASSEMBLE SALAD

While **naan** bakes, cut **tomatoes** in half. Roughly chop **parsley**. Slice **pickles** into half moons. Whisk together **vinegar, 2 tbsp oil, ½ tsp sugar** in a large bowl. Season with **salt** and **pepper**. Add **tomatoes, feta** and **parsley**. Stir together. Set aside.



2. TOAST NAAN

Peel, then mince **garlic**. Cut **each naan** into quarters, then **each quarter** in half to make **2 wedges**. (You will have 8 wedges total per naan.) On another baking sheet, drizzle **naan wedges** with **2 tbsp oil**, then sprinkle with **garlic**. Toss to coat. Toast in **bottom** of oven until golden-brown and crisp, 8-10 min.



4. FINISH AND SERVE

Divide and spread the **hummus** between plates. Top with the **turkey, cauliflower, tomato salad** and **pickles**. Serve with the **toasted naan** on the side for scooping.

Dinner Solved!