

# Za'atar Turkey Mezze Platter

with Hummus and Pickles

FAMILY

20 Minutes









Turkey Strips









Naan Bread

Pickles





Parsley

**Grape Tomatoes** 







Feta Cheese

Hummus





Cauliflower, florets

Red Wine Vinegar



**HELLO 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*	

<sup>\*</sup> 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.



### 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. \*\*



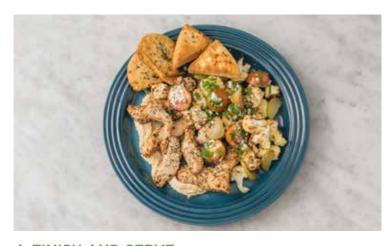
#### 3. ASSEMBLE SALAD

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!**

#### Contact

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<sup>\*\*</sup> Cook to a minimum internal temperature of  $74^{\circ}$ C/ $165^{\circ}$ F, as size may vary.