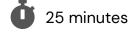


Rainbow Falafel Bowl

with Hummus Dressing

A fresh and vibrant bowl with red cabbage, diced tomato, cucumber and avocado with tasty pea falafels, finished with a creamy hummus dressing and salad sprinkle from Vasse Valley.





4 servings



Add to the bowl!

If you have any leftover sauerkraut, fresh herbs or pickles they are great to add to this bowl!

PROTEIN TOTAL FAT CARBOHYDRATES

FROM YOUR BOX

| FALAFEL MIX | 1 packet |
|--------------------|----------|
| CARROTS | 2 |
| HUMMUS | 1 tub |
| RED CABBAGE | 1/2 |
| AVOCADOS | 2 |
| TOMATOES | 2 |
| LEBANESE CUCUMBERS | 2 |
| SALAD SPRINKLE | 1 packet |
| | |

FROM YOUR PANTRY

oil for cooking, apple cider vinegar

KEY UTENSILS

large frypan

NOTES

Remove the cabbage core and use the cabbage to taste. You can use a food processor with slicing attachment if you have one.



1. PREPARE THE FALAFELS

Add falafel mix to a large bowl along with **170ml water**. Stir to combine. Grate <u>1 carrot</u> and stir through. Set aside.



2. PREPARE THE DRESSING

Combine hummus with 1 tbsp vinegar and 1-2 tbsp water to reach a runny consistency. Set aside.





3. PREPARE THE INGREDIENTS

Finely shred cabbage (see notes). Quarter the avocados. Dice tomatoes and cucumbers. Julienne or grate carrot.



4. COOK THE FALAFELS

Heat a frypan over medium-high heat with oil. Add spoonfuls of falafel mix to the pan and cook for 7-8 minutes turning until golden and cooked through.



5. FINISH AND SERVE

Assemble bowls with cabbage on the bottom, falafels, avocado, tomatoes, cucumbers and carrot on top. Drizzle with hummus dressing and finish with salad sprinkle.



