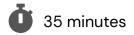


### **Product Spotlight:** Beetroot

Beets contain tryptophan (also found in chocolate), which contributes to a sense of well being.

#### **Avocado and Falafel Bites** 3 with Flatbreads

Falafel bites served on chickpea flatbreads with baba ganoush, pickled beetroot and fresh vegetables.







17 September 2021



Switch it up!

Instead of pickling the beetroot, roast it in the oven. Cut it into thin wedges, drizzle over oil and season with salt and pepper. Roast for 15–20 minutes until tender.

#### FROM YOUR BOX

FLATBREAD MIX	1 packet (300g)
BEETROOT	1
AVOCADOS	2
BABA GANOUSH	2 tubs
BABY LEAVES + BEETS	1 bag (180g)
SUPER SEED MIX	1/2 jar *
FALAFEL BITES	2 packets

\*Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking, salt, vinegar (of choice), sugar (or sweetener of choice)

#### **KEY UTENSILS**

large frypan, 2 oven trays

#### NOTES

Your flatbread mix is made up of naturally gluten free chickpea flour.

When pickling, we recommend you use a nonmetallic bowl as the vinegar can react and cause a metallic taste in your food.

You can pour the mixture to make one large flatbread if it's easier. Use a spatula to evenly smooth the mixture out.



## **1. PREPARE FLATBREADS**

Set oven to 180°C.

Whisk together flatbread mix and 1 1/2 cups water. Season with salt and set aside for 7-10 minutes.



## **2. PICKLE THE BEETROOT**

In a bowl (see notes) whisk together 1/2 cup vinegar, 1 tbsp sugar, and 1 tsp salt. Grate beetroot, add to bowl and stir occasionally. Let sit for 15 minutes to pickle, drain and squeeze excess liquid to serve.



## **3. BAKE THE FLATBREADS**

Line 2 oven trays and drizzle with **oil.** Evenly divide flatbread mix to form 4 individual flatbreads (see notes). Sprinkle with **salt.** Bake for 20-25 minutes until crisp around the edges.



# **4. PREPARE FRESH TOPPING**

Slice avocados. Set aside with baba ganoush, leaves and super seed mix.



## **5. COOK FALAFEL BITES**

Heat a frypan over medium-high heat with **oil.** Add falafel bites and cook, turning, for 2-3 minutes.



### 6. FINISH AND SERVE

Arrange all components on a platter for everyone to build their own flatbread.

