



Product Spotlight: Almond Meal

The pita mix is made with almond meal. Almonds feature high levels of vitamins B2 and E. B2 helps your body digest and extract energy from the foods you eat, while E protects your cells from harmful free radicals.



Grilled Greek Salad Souvlaki

Homemade almond meal souvlaki wraps served with grilled zucchini, shallot, tomato, halloumi, Kalamata olives and a squeeze of zingy lemon juice!



30 minutes



4 servings



Vegetarian

Switch it up!

To switch up these souvlaki you can add a dip such as tzatziki or hummus, crispy chickpeas or grilled mushrooms!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	42g	50g

FROM YOUR BOX

LEMON	1
ZUCCHINIS	2
TOMATOES	2
SHALLOT	1
HALLOUMI	2 packets
PITA MIX	1 packet
KALAMATA OLIVES	100g
MESCLUN LEAVES	60g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, dried thyme

KEY UTENSILS

frypan, BBQ (or griddle pan)

NOTES

If preferred, roast vegetables and halloumi on a lined oven tray until tender.

We recommend using a non-stick frypan to cook the pitas. If you don't have a non-stick pan, be sure to use enough oil to coat the base of the pan.

Pita mix: almond meal and tapioca flour.



1. PREPARE THE FILLINGS

Zest lemon (reserve lemon for step 5). Add to a large bowl with **3 tbsp oil, 1 tbsp smoked paprika, 1 tbsp thyme, salt and pepper**. Slice zucchinis. Wedge tomatoes and shallot. Cut halloumi into large cubes. Toss veggies and halloumi in bowl until well coated.



2. GRILL THE FILLINGS

Heat a BBQ over medium-high heat (see notes). Add vegetables and halloumi. Cook, in batches if necessary, for 2-4 minutes each side until tender.



3. MAKE THE PITA MIX

Meanwhile, add pita mix to a large bowl with **1 cup water, 1/4 cup olive oil, 2 tsp thyme, salt and pepper**. Whisk to combine.



4. COOK THE PITAS

Heat a frypan over medium-high heat with **oil** (see notes). Add 1/2 cupful pita mix to pan. Cook for 3-4 minutes until golden and edges are crispy. Flip and cook for a further 2 minutes. Remove to a plate and repeat with remaining mixture.



5. PREPARE THE TOPPINGS

Wedge lemon. Chop olives if desired. Remove mesclun from packet.



6. FINISH AND SERVE

Serve grilled fillings in pitas along with olives, mesclun leaves and lemon wedges. Squeeze lemon juice over fillings to dress.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

