





## Grilled Greek Veggie Skewers

with Cucumber Salad

 30-40min  2 Servings

Souvlaki is a popular Greek fast food that literally means "skewer". Typically the souvlakia in Greece consist of pork, but we decided to go full veg for this meal. We skewered together bright summer squash, meaty creminis, juicy grape tomatoes and scallions, and then char them to perfection. Slide the grilled veggies off the skewer and into a fluffy pita and give it a good dollop of creamy yog...



## What we send

- yellow squash
- cremini mushrooms
- scallions
- pint grape tomatoes
- 8" wooden skewers
- Persian cucumber
- fresh parsley
- lemon

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 451.0kcal, Fat 19.7g, Proteins 19.4g, Carbs 55.6g



### 1. Prep vegetables

Trim ends from **squash** and halve crosswise. Cut thicker piece in half lengthwise, then cut all into ½-inch pieces. Trim and discard stems from **mushrooms**; wipe mushrooms clean with a towel and cut any large ones in half. Trim ends from **scallions** and cut into 1-inch pieces.



### 4. Prep salad

Meanwhile, cut **remaining tomatoes** in half. Trim ends from **cucumber** and thinly slice into rounds. Pick **parsley leaves** from stems. Finely chop **stems** and **half of the leaves**.



### 2. Build skewers

In a large bowl, combine **squash**, **mushrooms**, **scallions**, and **half of the tomatoes** and toss with **2 tablespoons oil**; season with **salt** and **pepper** and toss to coat. Thread **vegetables** onto skewers alternating between the four vegetables. Season with **salt** and **pepper**.



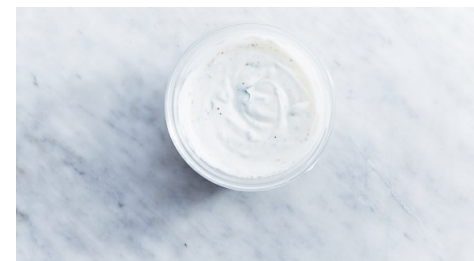
### 5. Finish salad

Zest **lemon** into a large bowl and squeeze in **half of the lemon**. Whisk in 1 tablespoon **oil** and season with ½ teaspoon **salt** and a few grinds of **pepper**. Add **halved tomatoes**, **cucumbers**, **parsley stems**, and **whole parsley leaves**; toss to combine.



### 3. Grill skewers & pita

Preheat a grill or grill pan to medium-high and **lightly oil** grates. Place **skewers** on grill and cover with lid or cover grill pan with a rimmed baking sheet. Grill, turning occasionally, until vegetables are softened, 10-15 minutes. Place **pita** on grill and cook until lightly browned, flipping halfway through, about 2 minutes total. Wrap in foil to keep warm.



### 6. Make yogurt

Squeeze **1 tablespoon lemon juice** into a small bowl and add **yogurt** and **chopped parsley**. Season to taste with **salt** and **pepper**. Spread some of the yogurt on the bottom of each plate and top with **skewers** and **salad**. Tear or cut **pita** into pieces and serve with remaining yogurt alongside. Enjoy!