



Grilled Greek Veggie Skewers

with Cucumber Salad



30-40min



4 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
- 8" wooden skewers
- lemon
- Persian cucumber
- fresh parsley
- pint grape tomatoes
- scallions
- cremini mushrooms

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 323.0kcal, Fat 10.9g, Proteins 12.9g, Carbs 45.3g



1. Prep vegetables

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



4. Prep salad

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



2. Build skewers

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



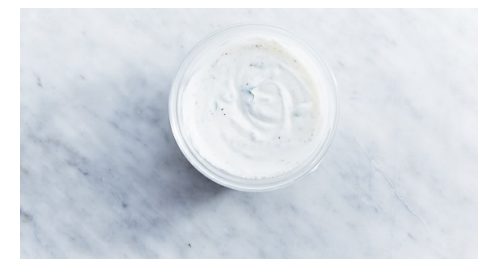
5. Finish salad

Zest **lemon** into a large bowl and squeeze in **half of the lemon**. Whisk in 2 tablespoons **oil** and season with ½ teaspoon **salt** and a few grinds **pepper**. Add **tomatoes, cucumbers, parsley stems**, and **whole parsley leaves** and 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 a 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, 1-2 minutes. Wrap in foil to keep warm.



6. Make yogurt

Squeeze **1 tablespoon lemon juice** into a small bowl and add **yogurt** and **chopped parsley** and season to taste with **salt** and **pepper**. Spread **some of the yogurt** on the bottom of 4 plates and top with **skewers** and **salad**. Tear or cut **pita** and serve with **remaining yogurt** alongside. Enjoy!