

DINNERLY



Greek Roasted Veggie Wraps with Pickled Cucumbers and Garlic ...



20-30 minutes



2 Servings

Lock in massive flavour with oregano-roasted veggies, crisp salad greens and a finger-licking garlicky sauce, all rolled into a warm wrap.

WHAT WE SEND

- 2 zucchini
- 2g dried oregano
- 70g baby spinach leaves
- 1 sweet potato
- 1 Lebanese cucumber
- 4 flour wraps ¹⁶

WHAT YOU NEED

- garlic clove
- olive oil
- sugar
- white wine vinegar ¹⁷

TOOLS

- baking paper
- fine grater
- foil
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 650kcal, Fat 32.4g, Carbs 73.6g, Proteins 12.7g



1. Pickle cucumber

Preheat the oven to 200C. Line an oven tray with baking paper. Peel the **cucumber** into ribbons with a vegetable peeler, put in a bowl and season well with **salt and pepper**. Add **1 tbs sugar** and **1 tbs white wine vinegar**, toss to combine and set aside to pickle until needed.



2. Prep ingredients

Cut the **zucchini** into 3cm chunks. Peel the **sweet potato** and cut into 2cm chunks. Finely grate **1 garlic clove**.



3. Roast veggies

Put the **zucchini** and **sweet potato** on the lined tray, drizzle with **1 tbs olive oil** and scatter over **1 tsp oregano** (any remaining oregano won't be used in this dish). Season with **salt and pepper** and toss to combine. Roast for 18-20 mins until the vegetables are golden and tender.



4. Make garlic sauce

Meanwhile, put the **garlic**, **2 tbs mayonnaise** and **2 tsp water** in a bowl. Season with **salt and pepper** and stir to combine. Enclose the **wraps** in a sheet of foil, transfer to a lower shelf of the oven and cook for 3-5 mins until warmed through. Remove from the oven and keep enclosed until ready to serve.




5. Serve up

Drain any liquid from the **pickled cucumber**. Divide the **warm wraps** among plates, top with the **baby spinach**, **roasted vegetables** and **pickled cucumber** and drizzle with the **garlic sauce**. Or pile everything on the table for people to make themselves and enjoy.



6. Make it yours

Add a protein boost with toasted pepitas, sunflower seeds or slices of boiled egg; toss in any roast-able veggies you have on hand, such as eggplant, pumpkin or capsicum; or if you like things extra saucy, double the amount of garlic sauce and drizzle with abandon.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 Packed in Australia
from at least **95%**
Australian ingredients