

Roasted Cauliflower Pitas

with Purple Potatoes & Spiced Yogurt Sauce

These satisfying Middle Eastern-inspired pitas are stuffed with a trio of sweet, tender roasted vegetables: cauliflower, red onion and carrots. Garlic-sautéed kale tossed with a bit of lemon juice adds another layer of bright, verdant flavor. Before filling warm pitas, we're slathering them with a sauce of cooling yogurt dressed up with the kick of hot pickled jalapeño and zesty za'atar — a traditional blend of spices like oregano, sumac and sesame seeds).

Blue Apron Wine Pairings

Bodegas VQ Grenache, 2015
Iris Vineyards Pinot Noir, 2014]



Ingredients

- 2 Pitas
- ½ Cup Plain Greek Yogurt
- 2 Carrots
- 2 Cloves Garlic
- 1 Bunch Kale
- 1 Head Cauliflower
- 1 Lemon
- 1 Red Onion
- ½ Pound Purple Potatoes

Knick Knacks

- 1 Ounce Sliced, Pickled Jalapeño Pepper
- 1 Teaspoon Za'atar

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 25–35 minutes

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Core the cauliflower; cut into bite-sized pieces. Peel the carrots; cut into ¼-inch-thick rounds. Peel the onion; cut into ½-inch-thick wedges. Slice the potatoes into ¼-inch-thick rounds. Using a peeler, remove the lemon rind, avoiding the pith; mince to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Remove and discard the kale stems; thinly slice the leaves. Peel and mince the garlic. Finely chop the pepper, then immediately wash your hands.

2



Roast the vegetables:

Place the **cauliflower**, **carrots** and **onion** on a sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat. Arrange in a single, even layer and roast 22 to 24 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven and set aside in a warm place.

3



Cook the potatoes:

While the vegetables roast, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **potatoes**; season with salt and pepper. Cook, turning occasionally, 12 to 14 minutes, or until browned and tender. Transfer to a bowl; add the **lemon zest** and a drizzle of olive oil. Toss to combine and season with salt and pepper to taste. Wipe out the pan.

4



Cook the kale:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **kale** and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted. Add the **garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add ½ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the kale has wilted and the water has cooked off. Turn off the heat; stir in the **juice of 1 lemon wedge**. Season with salt and pepper to taste.

5



Warm the pitas:

Carefully place the **pitas** directly onto the oven rack and warm 2 to 3 minutes, or until heated through and pliable. Remove from the oven. Transfer to a cutting board and cut in half; carefully open the pockets.

6



Make the sauce & plate your dish:

In a bowl, combine the **yogurt**, **za'atar**, the **juice of the remaining lemon wedges**, a drizzle of olive oil and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste. Spread half the sauce into the **warmed pitas**; top with the **roasted vegetables** (you may have extra), **cooked kale** and remaining sauce. Divide between 2 dishes. Divide the **cooked potatoes** between 2 separate dishes. Enjoy!