

For this take on a street-food favorite, we're using tofu coated with a blend of five shawarma spices (like coriander and turmeric). The word "shawarma" comes from a Turkish word meaning "turning," which references a popular cooking style.

#### **Ingredients**

14 oz Firm Tofu

4 Pocketless Pitas

2 Persian Cucumbers

1 Persimmon or Pear

1 ½ lbs Sweet Potatoes

a oz Radishes

1/4 cup Tahini

- 1/4 cup Labneh Cheese
- 4 tsps Honey
- 2 oz Pickle Chips
- 1/4 cup Sour Cream
- 2 Tbsps Red Wine Vinegar
- 🌞 1 Tbsp Shawarma Spice Blend\*
- 1 Tbsp Weeknight Hero Spice Blend\*\*

\*Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric

<sup>\*\*</sup>Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



#### Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at blueapron.com/pages/wellness

**VEGETARIAN** 

### 1 Drain & press the tofu

- Remove the **honey** from refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Drain the **tofu**, then place on a paper towel-lined plate. Place several layers of paper towels on top, then place a heavy-bottomed pot (or

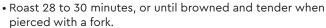


pan) on top of the paper towels. Set aside to release the excess liquid at least 10 minutes.

## 2 Bake the sweet potato wedges

- Meanwhile, wash and dry the fresh produce.
- · Line two sheet pans with foil.
- Cut the sweet potatoes into 1-inch-wide wedges.
- Place in a large bowl; drizzle with olive oil and season with salt, pepper, and enough of the weeknight hero spice

blend to coat (you may have extra). Transfer to one sheet pan.



## 3 Prepare & bake the tofu

- Meanwhile, using your hands, break the pressed tofu into bite-sized pieces.
- Transfer to the remaining sheet pan; drizzle with olive oil and season with salt, pepper, and half the shawarma spice blend. Carefully toss to coat (the pieces may crumble).



• Roast 24 to 26 minutes, or until slightly crispy.

### 4 Prepare the remaining ingredients & marinate the vegetables

- · Meanwhile, roughly chop the pickle chips.
- Halve the radishes lengthwise, then thinly slice crosswise.
- Halve the cucumbers lengthwise, then thinly slice crosswise.



- Core and medium dice the persimmon or pear.
- In a medium bowl, whisk together the honey (kneading the packet before opening), vinegar, and a drizzle of olive oil. Add the sliced radishes, sliced cucumbers, and diced persimmon or pear; season with salt and pepper. Toss to combine. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.

# 5 Warm the pitas

- Meanwhile, place the pitas on a large piece of foil; tightly wrap to seal.
- Carefully place directly onto an oven rack and warm 7 to 9 minutes, or until heated through and pliable.
- Transfer to a work surface and carefully unwrap.



# 6 Finish & serve your dish

- In a bowl, whisk together the sour cream, remaining shawarma spice blend, and 1 teaspoon of olive oil; season with salt and pepper.
- In a separate bowl, combine the tahini and labneh.
- Fill the warmed pitas with the tahini-labneh sauce. baked tofu, chopped pickles, and marinated vegetables (including any liquid).
- Serve the finished pitas with the baked sweet potato wedges and spiced sour cream on the side. Enjoy!



Calories: 700, Total Carbohydrates: 97g, Dietary Fiber: 13g, Added Sugars: 7g, Total Fat: 26g, Saturated Fat: 6g, Protein: 24g, Sodium: 1090mg. \*\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com. CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

