

# Shawarma-Style Tofu & Vegetable Pitas

with Sweet Potato Wedges & Spiced Sour Cream

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
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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        |  ¼ cup Labneh Cheese                 |
|  4 Pocketless Pitas     |  4 tsps Honey                        |
|  2 Persian Cucumbers    |  2 oz Pickle Chips                   |
|  1 Persimmon or Pear    |  ¼ cup Sour Cream                    |
|  1 ½ lbs Sweet Potatoes |  2 Tbsps Red Wine Vinegar            |
|  3 oz Radishes          |  1 Tbsp Shawarma Spice Blend*        |
|  ¼ cup Tahini           |  1 Tbsp Weeknight Hero Spice Blend** |

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

\*\*Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

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VEGETARIAN



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### 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.
- Roast 28 to 30 minutes, or until browned and tender when pierced with a fork.



### 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!



#### NUTRITION PER SERVING (AS PREPARED)\*\*

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).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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