



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Super Select
Cucumber



4 oz | 8 oz
Grape Tomatoes



¼ oz | ½ oz
Dill



1 | 2
Lemon



2 | 4
Whole Wheat
Pitas
Contains: Wheat



½ oz | 1 oz
Pepitas



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
Hummus



1 Cup | 2 Cups
Feta Cheese
Contains: Milk



2 tsp | 4 tsp
Hot Sauce

CUCUMBER SALAD-STUFFED PITA POCKETS

with Hummus, Feta & Creamy Dill Sauce



✓ READY, SET,
LUNCH!

TOTAL TIME: 10 MIN | CALORIES: 660



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!



BUST OUT

- Medium bowl
- Black pepper
- Small bowl
- 2 tsp Olive oil
- Kosher salt

SOME ASSEMBLY REQUIRED

Wait until lunchtime to stuff these pita pockets so that they don't get soggy. Store the veggie salad and dill sauce in separate containers, then refrigerate along with the hummus, feta, and hot sauce. When ready to eat, toast your pitas, fill, and enjoy!

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(646) 846-3663 | hello@hellofresh.com

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CUCUMBER SALAD-STUFFED PITA POCKETS

with Hummus, Feta & Creamy Dill Sauce

INSTRUCTIONS

- **Wash and dry produce.**
- Quarter **cucumber** lengthwise; slice crosswise into ½-inch-thick pieces. Halve **tomatoes**. Pick and roughly chop **fronds from dill**. Halve **lemon**. Halve **pitas**.
- In a medium bowl, toss together **cucumber, tomatoes, pepitas, half the dill, a large drizzle of olive oil**, and a **squeeze of lemon juice** to taste. Season generously with **salt and pepper**.
- In a small bowl, combine **sour cream, remaining dill**, and a **squeeze of lemon juice** to taste. Season with **salt and pepper**.
- Toast **pitas** until warm. Fill each pita with a **bit of hummus, veggie salad, dill sauce, feta**, and **hot sauce** to taste. Serve.

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