Mediterranean Mezze Platter

For people who read the whole menu and say, “Yes.”

Serves 4 · Prep: 20 minutes · cooking: according to patty package



The good stuff.

Ingredients

- 4 Quinoa Sunlight patties
- 1 cup hummus
- 1/2 cup baba ganoush
- 1 cucumber, sliced
- 2 tomatoes, cut into wedges
- 1/2 cup olives
- 1/3 cup pickled red onions
- 4 pita breads
- 1/4 cup parsley leaves
- 1 lemon, cut into wedges
- 1 tbsp olive oil

Cook with Quinoa Sunlight.
Made in Bolivia. Big veggie energy.

Apron on. Let’s cook.

1. Cook the patties according to their package directions. Cut each into four wedges.
2. Warm the pita breads and cut into triangles.
3. Spoon hummus and baba ganoush into small bowls and place on a large platter.
4. Arrange the patty wedges, pita, cucumber, tomatoes, olives and pickled onions around the bowls.
5. Finish with parsley, lemon wedges and a drizzle of olive oil. Let everyone build their own bites.

The chef’s two cents.



Put the dips in bowls before arranging the rest. It looks intentional. Nobody needs to know it also stops the hummus escaping.

Peace. Love. Seconds, please.

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