

Mezze Plate with Black Eyed Pea Falafel, Bean Hummus, Sumac Dressed Salad & Za'atar Roasted Beets

4 SERVINGS | HANDS ON TIME: 25 minutes | TOTAL TIME: 40 minutes

Tenaza Organics Beets, washed, root and stem end trimmed
Agua Dulce Aquaponic Lettuce, root ball removed, washed
Gundermann Acres Watermelon Radish, washed, ends trimmed, peeled (optional)
Phoenicia Deli & Bakery Pita Bread
Bee Tree Farm Feta Cheese
Farmhouse Kitchen Black Eyed Pea Falafel
Farmhouse Kitchen Lima Bean Hummus, stirred well before use
Farmhouse Kitchen Sumac Dressing, shaken or stirred well before use
Farmhouse Kitchen Za'atar Spice
Sea salt and fresh cracked black pepper
Olive or vegetable oil

STEP 1 Preheat the oven to 425°F degrees and adjust the oven rack to the middle position. Prepare the vegetables. Tear or chop the lettuce into bite sized pieces and add to a bowl. Slice the watermelon radish into half moons or triangles, as thinly as possible, and add to the lettuce. Cover the lettuce and radishes with a slightly damp paper towel or kitchen linen and store in the refrigerator to keep moist and cool until ready to serve.

STEP 2 Peel the beets and chop them into 1" pieces. Add the beets to a foil-lined baking sheet. Drizzle the beets with 1-2 tbsp. oil and the za'atar spice. Toss to combine. Roast the beets in the preheated for 20-25 minutes or until tender and easily pierced with a fork.

STEP 3 Add ¼ cup of oil to a large skillet and place over medium-high heat. When the oil is hot, scoop 8-10 mounds (about 1-1.5 tbsp. per mound) of the falafel mixture into the hot oil at a time, spacing them at least ½" apart. Gently press down on the falafel mounds with a spoon or spatula to slightly flatten them to about ½" thick patties. The patties should immediately sizzle and gradually become golden brown, but not burn. Shallow fry the patties for 3-4 minutes on each side or until a golden crust forms. Add 2-3 tbsp. more oil and adjust heat lower or higher, as needed, before frying the next batch. Transfer the patties to a paper towel lined plate to absorb excess oil. Season with salt while still hot.

STEP 4 Drizzle the lettuce and radishes with half of the sumac dressing. Toss with feta cheese. Season with salt, pepper, and additional dressing to taste. Warm the pita bread in the oven for 1-2 minutes to just soften and make pliable. Cut each piece of pita bread into triangles.

STEP 5 To serve, arrange the components next one another on the serving plates. Add black eyed pea falafel patties, hummus, sumac dressed salad, za'atar roasted beets, and pita triangles. Make small bites with different combinations of the mezze plate. Enjoy!