



FALAFEL

ZA'ATAR-ROASTED POTATOES, BASMATI RICE & LENTILS
TRADITIONAL SALADS & SAUCES

HEATING INSTRUCTIONS:

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400°F (385°F convection).
2. Place za'atar-roasted potatoes, with lid off, on middle rack of oven.
3. Bake for 25 minutes.
4. Then, toss potatoes and place falafel, uncovered, on middle rack of oven.
5. Bake for 20 more minutes.
6. Meanwhile, heat rice & lentils in the microwave.
7. Enjoy with assorted salads, dressing different combinations with hummus, tahini sauce, hot sauce & garlic sauce.

BON APPETIT!

For food safety, all hot items should be heated to a minimum of 165°F