

FELUCIAN GARDEN SPREAD **Docking Bay 7 QSR Restaurant** **Disney's Hollywood Studios Theme Park**

Serves 4 to 6

Chimichurri Hummus

- 1/2 cup tightly packed flat leaf parsley leaves
- 1/2 cup tightly packed cilantro leaves
- 1/4 cup diced red onion
- 1 clove garlic
- 1 tablespoon fresh lemon juice
- 1 tablespoon red wine vinegar
- 1/8 teaspoon coarse salt, plus more to taste
- 1/8 teaspoon freshly ground black pepper
- 1/8 teaspoon red pepper flakes
- 1/4 cup olive oil
- 1 1/2 cups plain hummus (one 10-ounce container)

Tomato-Cucumber Salsa

- 1 cup diced tomatoes
- 1 cup diced cucumber
- 1/4 cup finely chopped mint leaves
- 2 tablespoons canola oil
- 1 teaspoon coarse salt, plus more to taste
- 1/2 teaspoon freshly ground black pepper

Kefta Meatless Meatballs

- 1 pound plant-based ground meat substitute
- 1 cup cooked and cooled quinoa
- 2 tablespoons finely chopped garlic
- 1/2 cup diced yellow onion
- 1/8 teaspoon ground cayenne pepper
- 1 tablespoon paprika
- 1 tablespoon ground cumin
- 2 tablespoons garam masala
- 1 teaspoon coarse salt

*Always use caution when handling sharp objects and hot contents.
Please supervise children who are helping or nearby.*

*This recipe has been converted from a larger quantity in the restaurant kitchens.
The flavor profile may vary from the restaurant's version.*

For Serving:

6 pita breads, warmed or toasted
Watercress
Extra virgin olive oil

For Chimichurri Hummus:

1. Combine parsley, cilantro, onion, garlic, lemon juice, vinegar, salt, pepper, and red pepper flakes in a food processor and pulse to chop.
2. Slowly add olive oil while food processor is running and blend until combined.
3. Stir into prepared hummus and season with additional salt, to taste.
4. Refrigerate until ready to serve.

For Tomato-Cucumber Salsa:

1. Combine all ingredients in a medium mixing bowl.
2. Refrigerate until ready to serve.

For Kefta Meatless Meatballs:

1. Preheat oven to 425°F. Line a baking sheet with parchment paper and set aside.
2. Combine all ingredients in a large mixing bowl.
3. Scoop 2 tablespoons at a time and shape into balls. Place on prepared baking sheet.
4. Bake for 12 to 14 minutes or until browned.

To Serve:

Spread chimichurri hummus on the bottom of a serving platter and top with kefta meatballs. Top meatballs with salsa, and garnish with watercress and a drizzle of olive oil. Serve with warm pita.

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