

BARTLEBY'S AT HOME

Mean Green Demon Pita

SERVES: 2 DEVILS



things

INGREDIENTS:**GREEN DEMON DRESSING**

- 1 clove garlic
- 1½ ripe avocados
- ¼ C of extra virgin olive oil
- ½ - ¾ C fresh basil leaves
- ½ C fresh parsley
- ½ C chopped scallions (dark green parts only)
- 4 TB fresh lemon juice (about 1 lemon)
- 3 TB apple cider vinegar
- 1 TB water
- 1 tsp kosher salt

INGREDIENTS: ASSEMBLY

- 2 Bartleby's Crispy Seitan Cutlets
- 2 pita bread pockets, sliced
- Cucumbers, thinly sliced
- Tomatoes, thickly sliced
- Green leaf lettuce
- Alfalfa sprouts

notes

TOTAL TIME: 35 MIN

- Prep: 15 min
- Cook: 20 min

SERVING NOTES

Recipe yields about two cups of dressing, which can be prepared a day ahead. Store in the fridge in an air-tight container until ready to use.

make

DIRECTIONS

- Preheat oven to 350°. Gather and prep all your ingredients!
- Whir all the ingredients for the Green Demon Dressing in a food processor or high speed blender until fully combined. Taste! Add more acid (lemon juice or vinegar) or salt to please your devilish taste buds. You may need to add another tablespoon or two of water to get the dressing to a pourable consistency.
- Place seitan on an ungreased baking sheet on the center rack in your oven. Bake cutlets 15-20 minutes, flipping about halfway through. They should be heated through to the center, and the hand-battered coating should start to sizzle and crisp up.
- Assemble your sandwiches. Spread some dressing on the inside of your pita bread. Layer lettuce leaves, cucumber slices, tomato slices, and sprouts in the pocket. Nestle a hot Crispy Cutlet within the vegetables and drizzle with even more dressing. Serve, and stuff yer face.