



Greek-Inspired Wild Salmon Gyro

with Chopped Salad, Pita & Garlic Sauce



30-40min



2 Servings

For this new spin on a gyro, wild salmon fillets are seasoned with fragrant dried oregano, then quickly seared in a hot skillet until the skin is crispy and the meat is flaky. Toasty Mediterranean pitas are piled high with the salmon, creamy garlic sauce, and a crisp chopped salad of tomatoes, cucumbers, cilantro.

What we send

- 1 cucumber
- 2 plum tomatoes
- garlic
- ¼ oz fresh cilantro
- 3 (1 oz) sour cream ³
- 2 Mediterranean pitas ^{2,4,5}
- 10 oz pkg wild-caught sockeye salmon ¹
- ¼ oz dried oregano

What you need

- olive oil
- red wine vinegar (or apple cider vinegar) ⁶
- kosher salt & pepper

Tools

- medium nonstick skillet

Allergens

Fish (1), Wheat (2), Milk (3), Sesame (4), Soy (5), Sulphites (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 34g, Carbs 53g, Protein 42g



1. Prep ingredients

Peel **cucumber**, then halve lengthwise, scoop out and discard seeds with a spoon, and cut into ½-inch pieces. Cut **tomatoes** into ½-inch pieces. Finely chop **1½ teaspoons garlic**. Pick **cilantro leaves**, then finely chop **stems**, keeping leaves whole.



2. Make salad & garlic sauce

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **1 teaspoon of the chopped garlic**. Stir in **cilantro stems**, **tomatoes**, and **cucumbers**. Season to taste with **salt** and **pepper**.

In a small bowl, stir to combine **all of the sour cream** and **remaining chopped garlic**. Season to taste with **salt** and **pepper**.



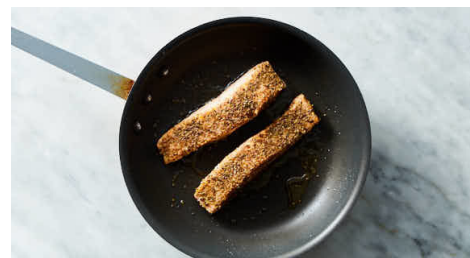
3. Toast pitas

Brush both sides of each **pita** lightly with **oil**. Heat a medium nonstick skillet over medium. Add 1 pita at a time to skillet and toast until lightly golden and warmed through, about 1 minute per side. Wrap pitas in foil to keep warm as you go. Reserve skillet for step 5.



4. Season salmon

Pat **salmon flesh and skin** very dry, then season both sides with **salt and pepper**. Season flesh side only with **2 teaspoons dried oregano** total.



5. Cook salmon

Heat **1 tablespoon oil** in reserved skillet over medium until shimmering. Add **salmon**, skin side down, and press firmly in place for 10 seconds with the back of a spatula. Cook, occasionally pressing gently, until skin is well browned and very crisp, and salmon is almost cooked through, 4-5 minutes. Flip salmon and cook until just medium, about 30 seconds (or longer if desired).



6. Assemble gyros & serve

Serve **pitas** topped with **salmon** and **some of the chopped salad**. Drizzle with **garlic sauce**, then garnish with **whole cilantro leaves**. Pass any **remaining chopped salad** and **garlic sauce** at the table. Enjoy!