



## Crispy Beef Gyro

with Chopped Salad & Yogurt

⌚ 20-30min ⌐ 2 Servings

Gyros are always a good idea. For our anything-but-ordinary take, grass-fed ground beef is mixed with warm, fragrant spices (in this case, garam masala) and garlic. The mixture is formed into a flat patty and seared to form a flavorful crust. Next, it's piled onto a toasty Mediterranean pita and served with creamy cilantro yogurt sauce and crunchy cucumber-tomato-romaine salad. A good idea, made better.

## What we send

- garlic
- 1 cucumber
- 1 vine-ripened tomato
- 1 romaine heart
- $\frac{1}{4}$  oz fresh cilantro
- 4 oz Greek yogurt<sup>7</sup>
- 10 oz pkg grass-fed ground beef
- $\frac{1}{4}$  oz garam masala
- 2 Mediterranean pitas<sup>1,6,11</sup>

## What you need

- olive oil
- red wine vinegar (or apple cider vinegar)<sup>17</sup>
- kosher salt & ground pepper

## Tools

- microplane or grater
- medium nonstick skillet

## Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 770kcal, Fat 47g, Carbs 48g, Proteins 42g



### 1. Prep ingredients

Finely grate  **$\frac{1}{2}$  teaspoon garlic**. Quarter **cucumber** lengthwise (peel first, if desired), then slice crosswise into  $\frac{1}{2}$ -inch pieces. Halve **tomato**, then cut into  $\frac{1}{2}$ -inch pieces. Trim ends from **romaine**, quarter lengthwise, and cut lettuce crosswise into  $\frac{1}{2}$ -inch wide pieces; discard stem end. Pick **cilantro leaves** from **stems**; thinly slice stems, keeping leaves whole.



### 2. Dress vegetables

In a medium bowl, whisk to combine **3 tablespoons oil** and  **$1\frac{1}{2}$  tablespoons vinegar**; season to taste with **salt** and **pepper**. Add **tomatoes** and **all but  $\frac{1}{4}$  cup of the cucumbers** to dressing and toss to coat. Set aside until ready to serve.



### 3. Make tzatziki

In a small bowl, stir to combine **yogurt**, **sliced cilantro stems**, **remaining cucumbers**, and  **$\frac{1}{8}$  teaspoon of the grated garlic**. Season to taste with **salt** and **pepper**.



### 4. Make gyro mixture

Preheat broiler a with rack in the center.

In a medium bowl, combine **ground beef**, **remaining garlic**, **all of the garam masala**, and  **$\frac{1}{2}$  teaspoon salt**



### 5. Cook gyro meat

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Place **beef** in skillet and smash flat with a spatula, forming a 5-6 inch patty. Cook on one side, undisturbed, until outer edges are browned and crispy, 4-5 minutes. Flip and continue cooking until cooked through, about 1 minute. Transfer to a cutting board.



### 6. Finish & serve

Place **pitas** directly on center oven rack and toast until soft, about 1 minute per side (watch closely as broilers vary). Toss **romaine** with **dressed vegetables**. Cut **gyro** into  $\frac{1}{2}$ -inch strips. Top pitas with **some of the tzatziki**. Top with **gyro**, **some of the salad**, and **cilantro leaves**. Serve **remaining salad** and **tzatziki** alongside. Enjoy!