

# DINNERLY



## Plant-Based Ground Gyro Pita with Shredded Lettuce & Garlic Sauce



20-30min



2 Servings

Let us take you to dinner at a Greek taverna with this simplified, but super tasty, gyro. No spit-roasting necessary! Crumbled Impossible patties get the Mediterranean treatment, then served on a soft pita topped with crisp, shredded romaine, crunchy cucumbers, and a drizzle of garlic cream sauce. We've got you covered!

## WHAT WE SEND

- 1 cucumber
- ½ lb pkg Impossible patties<sup>1</sup>
- ¼ oz granulated garlic
- 2 Mediterranean pitas<sup>2,3</sup>
- 4 oz tzatziki<sup>4,5</sup>
- 1 romaine heart

## WHAT YOU NEED

- white wine vinegar (or red wine vinegar)
- olive oil
- kosher salt & ground pepper

## TOOLS

- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 670kcal, Fat 42g, Carbs 51g, Protein 29g



### 1. Prep veggies

Peel **cucumber**, halve lengthwise (remove seeds if desired), then thinly slice crosswise into half-moons.

Thinly slice **lettuce** crosswise, discarding stem end.



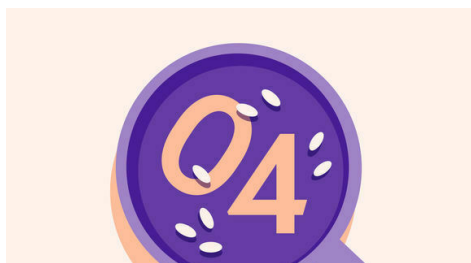
### 2. Marinate cucumbers

In a large bowl, whisk to combine 1 **tablespoon vinegar** and 2 **tablespoons oil**; season to taste with **salt** and **pepper**. Add **cucumbers** and ½ **teaspoon granulated garlic**, and toss to coat. Set aside until ready to serve.



### 3. Season plant-based ground

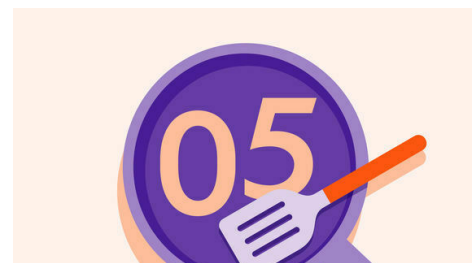
In a medium bowl, mix or knead to combine **Impossible patties** and ¼ **teaspoon granulated garlic**; season with **salt** and **pepper**.



### 4. Cook gyro patty

Preheat broiler with a rack in the center.

Heat 2 **teaspoons oil** in a medium skillet over medium-high. Add **plant-based ground mixture** and smash flat with a spatula. Cook, undisturbed, until outer edges are browned and crispy, about 5 minutes. Flip and continue cooking until warmed through, about 1 minute. Transfer to a cutting board.

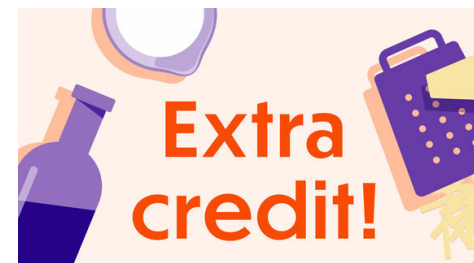


### 5. Finish & serve

While **gyro** cooks, place **pitas** directly on center oven rack and toast until soft, about 1 minute per side (watch closely as broilers vary).

To bowl with **cucumbers**, add **lettuce** and toss to coat. Cut **gyro** into ½-inch strips.

Divide **gyro** between **pitas**, drizzle with **tzatziki**, and top with **some of the salad**. Serve **remaining salad** alongside. Enjoy!



### 6. Spice it up!

With all the cooling ingredients piled high—cucumbers, romaine, sour cream—these gyros could use a little heat! Shake on some of your favorite hot sauce if you like a little spice. If that isn't your thing, add an extra hit of acid by serving a lemon wedge on the side for squeezing over top.