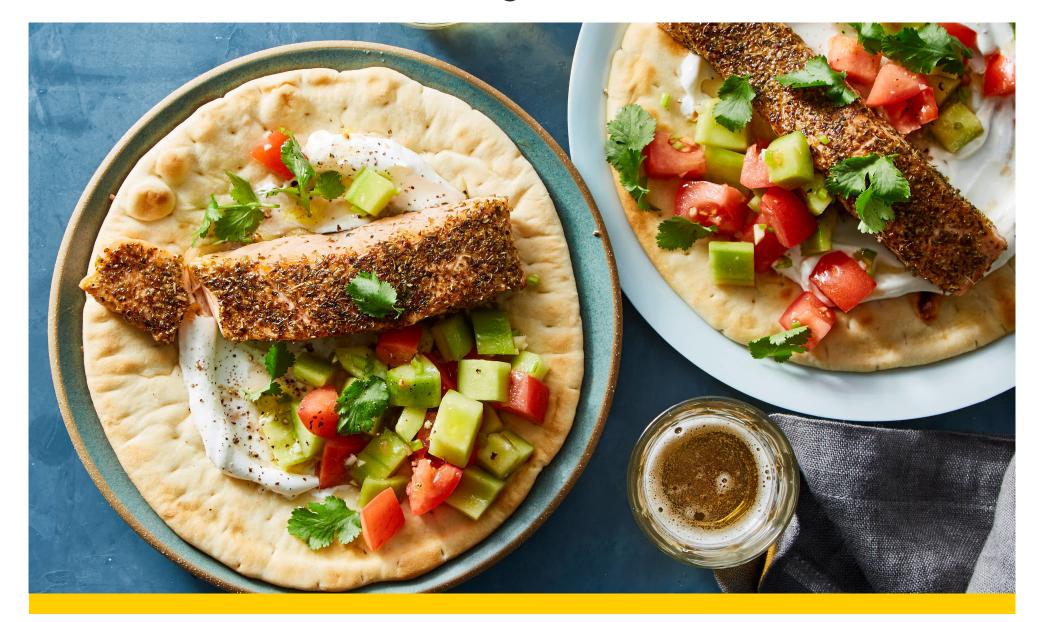
MARLEY SPOON



Greek 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 ⁷
- 2 Mediterranean pitas 1,6,11
- 10 oz pkg wild-caught sockeye salmon ⁴
- ¼ oz dried oregano

What you need

- olive oil
- red wine vinegar (or apple cider vinegar)¹⁷
- kosher salt & pepper

Tools

• medium nonstick skillet

Allergens

Wheat (1), Fish (4), 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 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.

THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

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!