



Greek Salmon Gyros

with Chopped Salad, Pita & Garlic Sauce



30-40min



2 Servings

For this new spin on a gyro, 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 (use 2 large cloves)
- ¼ oz fresh cilantro
- 3 pkts sour cream ⁷
- 2 Mediterranean pitas ^{1,6,11}
- 10 oz pkg salmon fillets ⁴
- dried oregano (use 2 tsp)

What you need

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

Tools

- medium nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 780kcal, Fat 48g, Carbs 47g, Proteins 38g



1. Prep ingredients

Peel **cucumber**, then halve lengthwise, scoop out 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 together **1 teaspoon of the chopped garlic**, **2 tablespoons oil**, and **1 tablespoon vinegar**. Add **cilantro stems, tomatoes**, and **cucumbers**, stirring to combine. Season to taste with **salt** and **pepper**. In a small bowl, stir together **all of the sour cream** and **remaining chopped garlic**. Season to taste with **salt** and **pepper**.



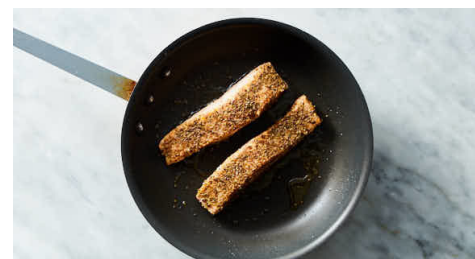
3. Toast pitas

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 **1 teaspoon dried oregano** per fillet (2 teaspoons 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, about 5 minutes. Flip salmon and cook until just medium, about 2 minutes (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!