

DINNERLY



Shrimp Souvlaki Pita

with Cucumber-Tomato Salad & Garlic Sauce



20-30min



2 Servings

This meal comes together faster than you can say shrimp souvlaki 5-times fast! Okay, we don't have the statistics to prove that, but we've tossed the skewers out of this quick-cooking souvlaki to make it fuss-free and every bit just as tasty. We've got you covered!

WHAT WE SEND

- garlic (use 2 large cloves)
- 1 cucumber
- 1 plum tomato
- 1 pkt sour cream ⁷
- ½ lb pkg shrimp ^{2,17}
- dried oregano (use 1 tsp)
- 2 Mediterranean pitas ^{1,6,11}

WHAT YOU NEED

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

TOOLS

- medium skillet

ALLERGENS

Wheat (1), Shellfish (2), 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 540kcal, Fat 28g, Carbs 45g, Proteins 29g



1. Prep ingredients

Finely chop **2 teaspoons garlic**. Peel **cucumber**, then halve lengthwise and scoop out seeds with a spoon; cut into ½-inch pieces. Halve **tomato**, lengthwise, then cut into ½-inch pieces.



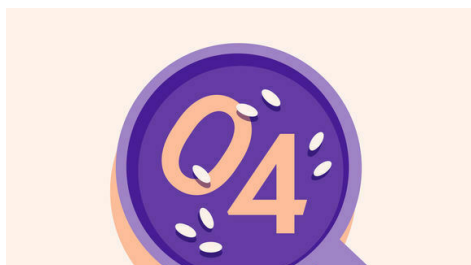
2. Marinate veggies

In a medium bowl whisk to combine **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add **cucumbers** and **tomatoes** to dressing and toss to coat.



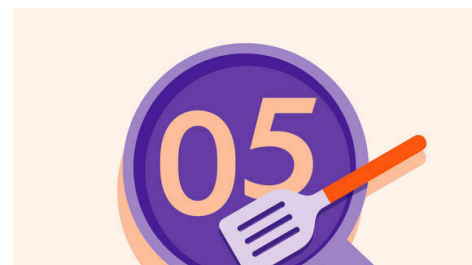
3. Make garlic sauce

Preheat broiler with top rack 6 inches from heat source. In a small bowl, stir to combine **sour cream** and ½ **teaspoon of the chopped garlic**. Thin sauce slightly by adding **1 teaspoon of water** at a time. Season to taste with **salt** and **pepper**.



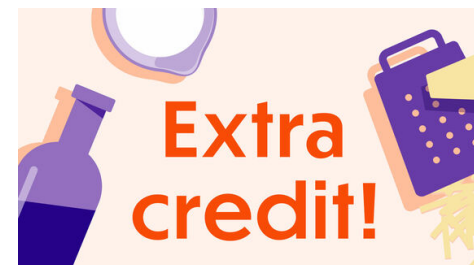
4. Cook shrimp

Pat **shrimp** dry; season lightly with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **shrimp**, **1 teaspoon oregano**, and **remaining chopped garlic**; cook, stirring occasionally, until shrimp are lightly browned and cooked through, 3-4 minutes. Add **1 tablespoon water** to skillet, scraping up browned bits. Season with **salt** and **pepper**.



5. Toast pitas & serve

Place **pitas** directly on center oven rack and toast until soft, about 1 minute per side (watch closely as broilers vary). Serve **shrimp** on top of **toasted pitas**. Using a slotted spoon, top with **some of the salad**, then drizzle with **garlic sauce**. Serve **remaining salad** alongside. Enjoy!



6. Take it to the next level

If you're looking to bulk this pita out, stuff it with arugula, crumbled feta, and some chopped herbs.