



20-Min: Greek STEAK Gyro

with Chopped Salad & Garlic Sauce



under 20min



2 Servings

We love everything about this gyro. It has all the components of your favorite Greek take-out spot but made from scratch in a flash. Here we stack savory shaved steak onto toasted pita. The chopped cucumber and tomato salad with cilantro adds an element of crunch, either on top or on the side. But, our favorite part is the garlicky yogurt sauce that brings a cool creaminess and a ton of flavor to the table.

What we send

- garlic
- 1 container grape tomatoes
- 1 cucumber
- 1 medium red onion
- 1 container Greek yogurt²
- ½ lb shaved steak³
- ¼ oz garam masala
- 2 Mediterranean pitas^{4,3,1}
- ¼ oz fresh cilantro

What you need

- red wine vinegar (or white wine vinegar)
- olive oil
- kosher salt & ground pepper
- all-purpose flour¹

Tools

- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 850kcal, Fat 56g, Carbs 58g, Protein 36g



1. Prep ingredients

Finely chop **2 teaspoons garlic**. Halve **tomatoes**. Halve **cucumber** lengthwise (peel, if desired), then scoop out seeds with a spoon and cut into ½-inch pieces. Thinly slice **all of the onion**.



4. Season steak

In a medium bowl, combine **steak**, **remaining chopped garlic**, **all of the garam masala**, **1 teaspoon flour**, and a **generous pinch each of salt and pepper**. Toss to coat steak.



2. Make salad

In a medium bowl, whisk **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add **cucumbers, tomatoes**, and **¼ cup of the onions** to dressing; toss to coat. Set aside until step 6.



5. Cook steak & onions

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **remaining onions** and cook until softened, 2-3 minutes. Add **steak** and cook, stirring occasionally, until well browned and cooked through, 3-4 minutes. Season to taste with **salt** and **pepper**.



3. Make garlic sauce

Preheat broiler with a rack in the center. In a small bowl, combine **yogurt** and **½ teaspoon of the chopped garlic**. Slightly thin sauce by stirring in **1 teaspoon water** at a time, as needed to make a spoonable sauce. Season to taste with **salt** and **pepper**.



6. Toast pitas & serve

Place **pitas** directly on center oven rack and toast until soft, 1 minute per side (watch closely). Coarsely chop **cilantro leaves and stems**; stir half into **salad**. Divide **steak** between **pitas**, then use a slotted spoon to top with **some of the salad**. Drizzle with **garlic sauce** and sprinkle **remaining cilantro** over top. Serve **remaining salad** alongside. Enjoy!