



20-Min: Beef Gyro

with Shepherd's 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 spiced steak strips 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
- 2 plum tomatoes
- 1 cucumber
- 1 medium yellow onion
- 4 oz Greek yogurt ²
- ½ lb pkg steak strips
- ¼ oz garam masala
- 2 Mediterranean pitas ^{3,4,1}
- ¼ oz fresh cilantro

What you need

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper
- all-purpose flour ¹

Tools

- medium nonstick skillet

Allergens

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

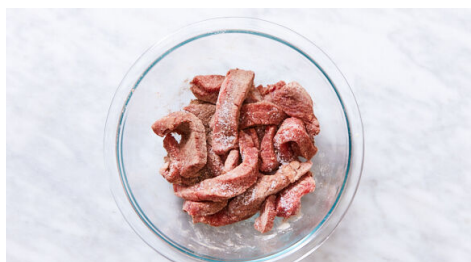
Nutrition per serving

Calories 730kcal, Fat 37g, Carbs 63g, Protein 38g



1. Prep ingredients

Finely chop **2 teaspoons garlic**. Cut **tomatoes** into 1 inch pieces. Halve **cucumber** lengthwise (peel first, if desired), then scoop out seeds with a spoon and cut into ½-inch pieces. Halve **onion**, then thinly slice.



4. Season steak strips

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



2. Make salad & dressing

In a medium bowl, whisk **2 tablespoons oil** and **1 tablespoon vinegar**; 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.



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** as needed. Season to taste with **salt** and **pepper**.



5. Cook beef & onions

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **remaining onions** and cook until softened, 2-3 minutes. Add **beef** to skillet. Cook without stirring until browned on one side, about 3 minutes. Cook, stirring, until cooked through, about 2 minutes more. 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**. Serve **beef** on 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!