



Fast! Steak Gyro

with Salad



under 20min



2 Servings

With just one skillet and a few minutes, we're bringing the beloved gyro sandwich from the streets of New York via Athens to your kitchen! Ras el hanout, a warm spice blend, seasons tender sliced steak before we sear them in a hot skillet. A fresh and simple Mediterranean-inspired salad tops toasted pita bread before we add the juicy beef, fresh tomatoes, and creamy Greek yogurt that's a perfect meal for any time of day!

What we send

- 1 romaine heart
- 1 yellow onion
- 1 plum tomato
- ½ lb pkg sirloin steak ^{1,6,11}
- ¼ oz ras el hanout
- 2 Mediterranean pitas ^{1,6,11}
- ¼ oz dried oregano
- 4 oz Greek yogurt ⁷

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- medium skillet

Cooking tip

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Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 30g, Carbs 55g, Protein 34g



1. Prep ingredients

Thinly slice **romaine**. Halve **onion** and thinly slice one half (save rest for own use). Thinly slice **tomato**.

Pat **steaks** dry; thinly slice. Season all over with **salt, pepper**, and **2 teaspoons ras el hanout**.

Drizzle **oil** on both sides of **pitas**.



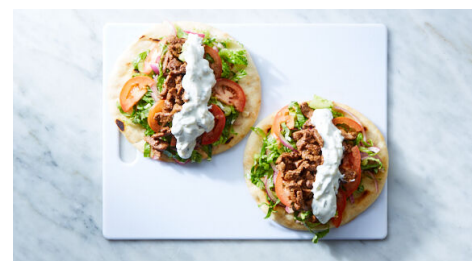
4. Cook steak

Heat **1 tablespoon oil** in same medium skillet over medium-high. Add **steak** in an even layer, and cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more.



2. Make salad dressing

In a medium bowl, whisk together **2 tablespoons oil**, **2 teaspoons vinegar**, **½ teaspoon dried oregano**, and a **pinch each of salt and pepper**. Add **onions** and set aside until step 5.



5. Assemble gyros

Add **romaine** to bowl with **onions** and **dressing**, toss to coat. Top **pitas** with **salad, tomatoes**, and **steak**. Dollop **greek yogurt** over top and garnish with additional **dried oregano** if desired.



3. Toast pitas

Heat a medium skillet over medium-high. Working one at a time, add **pita** and toast until warmed through and browned, 30-60 seconds per side.



6. Serve

Enjoy!