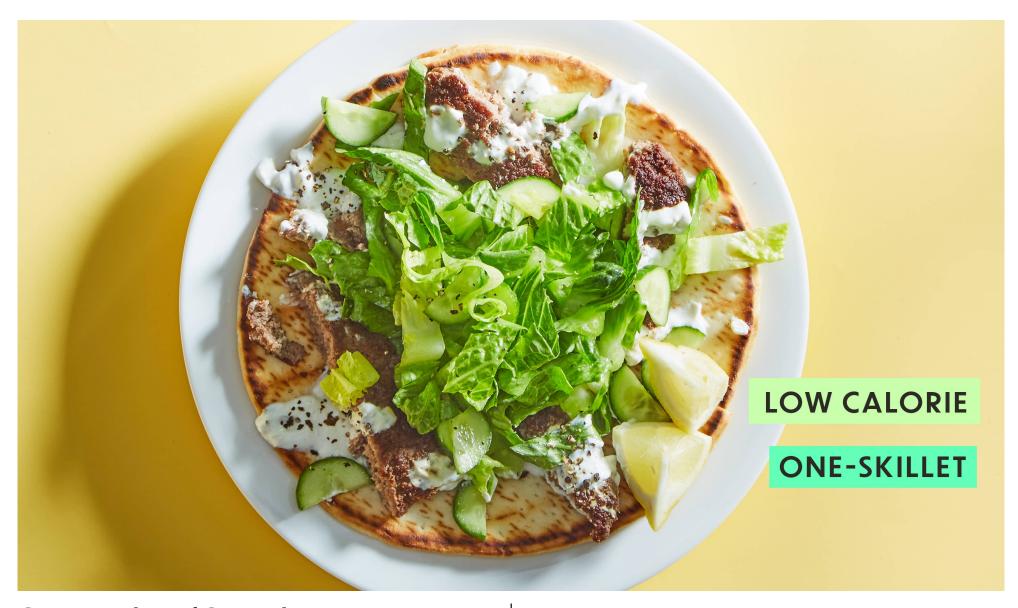
DINNERLY



Grass-Fed Beef Gyro Pita

with Romaine Salad & Garlic Sauce



20-30min 2 Servings



Let us take you to dinner at a Greek taverna with this simplified, but super tasty, gyro. No spit-roasting necessary! Grass-fed ground beef gets the Mediterranean treatment. It's served on a soft pita and topped with crisp, shredded romaine, crunchy cucumbers, and a drizzle of garlic cream sauce. We've got you covered!

WHAT WE SEND

- · grass-fed ground beef
- garlic
- romaine heart
- 1 oz sour cream 7
- 2 Mediterranean pitas 1,6,11

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

TOOLS

medium skillet

ALLERGENS

Wheat (1), 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 637kcal, Fat 37g, Carbs 43g, Protein 30g



1. Prep ingredients

Preheat broiler with a rack in the center. Peel and grate 1¼ teaspoons garlic. Trim ends from cucumbers, halve lengthwise, then thinly slice crosswise into half moons. Thinly slice romaine crosswise, discarding end.



2. Marinate cucumbers

In a large bowl, whisk together 1 tablespoon vinegar and 2 tablespoons oil; season to taste with salt and pepper. Add cucumbers to dressing and toss to coat.



3. Season beef & make sauce

In a medium bowl, combine ground beef, 1 teaspoon of the grated garlic, ½ teaspoon salt, and a few grinds pepper, and mix together. In a small bowl, combine sour cream, remaining garlic, and 1 tablespoon water, stir to combine; season to taste with salt and pepper.



4. Cook gyro patty

Heat 2 teaspoons oil in a medium skillet over medium-high. Place beef in skillet and smash flat with a spatula, forming a large 5-6 inch patty. Cook on one side, undisturbed, until outer edges are browned and crispy, about 5 minutes. Flip and continue cooking until cooked through, about 1 minute. Transfer to a cutting board.



5. Finish & serve

Place pitas directly on center oven rack and toast until soft, about 1 minute per side (watch closely). Add romaine to bowl with cucumbers and toss to coat. Cut gyro patty into ½-inch strips. Divide beef between pitas, drizzle with garlic sauce, and top with some of the salad. Serve remaining salad alongside. Enjoy!



6. Spice it up!

With all of the cooling ingredients piled high—cucumbers, romaine, sour cream—these gyros could use a little heat! Shake on some of your favorite hot sauce if you like a little spice.