

DINNERLY



LOW CALORIE

ONE-SKILLET

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.