



## Fast! Organic 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 organic beef, fresh tomatoes, and creamy Greek yogurt—a perfect meal for any time of day!



## What we send

- 1 romaine heart
- 1 yellow onion
- 1 plum tomato
- 10 oz pkg organic sirloin steak
- ¼ oz ras el hanout
- 2 Mediterranean pitas <sup>1,6,11</sup>
- ¼ oz dried oregano
- 4 oz Greek yogurt <sup>7</sup>

## What you need

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

## Tools

- medium skillet

## Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

## 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 680kcal, Fat 38g, Carbs 55g, Protein 35g



### 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. Finish & serve

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. Serve and enjoy!



### 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. Rate Your Plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.