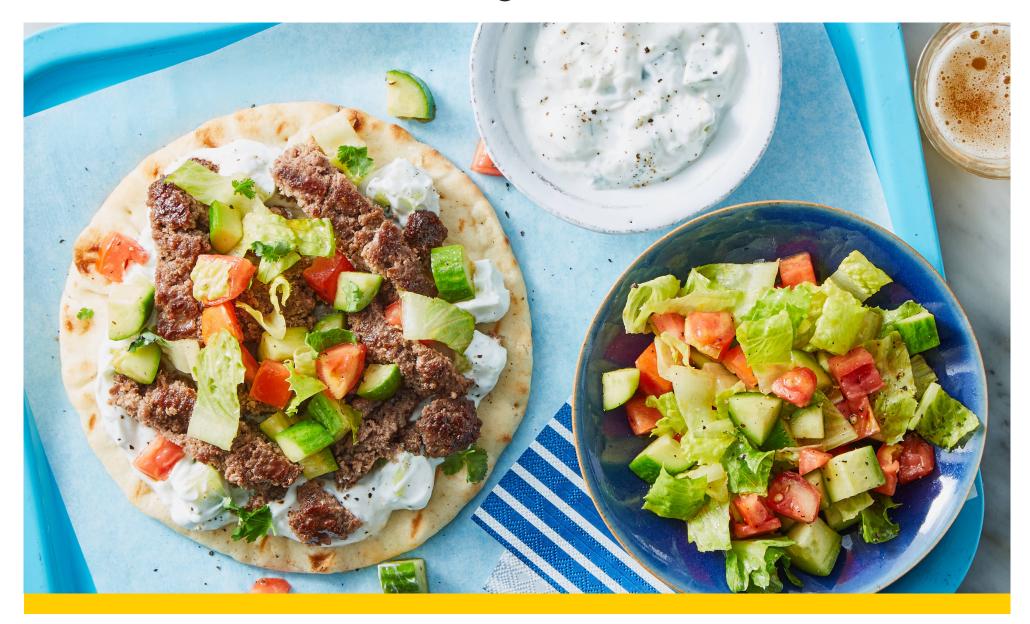
MARLEY SPOON



Crispy Beef Gyro

with Chopped Salad & Yogurt





Gyros are always a good idea. For our anything-but-ordinary take, grass-fed ground beef is mixed with warm, fragrant spices (in this case, garam masala) and garlic. The mixture is formed into a flat patty and seared to form a flavorful crust. Next, it's piled onto a toasty Mediterranean pita and served with creamy cilantro yogurt sauce and crunchy cucumber-tomato-romaine salad. A good idea, made better.

What we send

- 1 cucumber
- 1 plum tomato
- 1 romaine heart
- ¼ oz fresh cilantro
- 4 oz Greek yogurt ¹
- 10 oz pkg grass-fed ground beef
- ¼ oz garam masala
- 2 Mediterranean pitas ^{2,3,4}

What you need

- · olive oil
- red wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper
- garlic

Tools

- · microplane or grater
- medium nonstick 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

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

Nutrition per serving

Calories 770kcal, Fat 47g, Carbs 48g, Protein 42g



1. Prep ingredients

Finely grate ½ teaspoon garlic. Quarter cucumber lengthwise (peel first, if desired), then slice crosswise into ½-inch pieces. Halve tomato, then cut into ½-inch pieces.

Trim ends from **romaine**, quarter lengthwise, and cut lettuce crosswise into ½-inch wide pieces; discard stem end. Pick **cilantro leaves** from **stems**; thinly slice stems, keeping leaves whole.



2. Dress vegetables

In a medium bowl, whisk to combine **3** tablespoons oil and **1½** tablespoons vinegar; season to taste with salt and pepper.

Add **tomatoes** and **all but ¼ cup of the cucumbers** to dressing and toss to coat. Set aside until ready to serve.



3. Make tzatziki

In a small bowl, stir to combine yogurt, sliced cilantro stems, remaining cucumbers, and ½ teaspoon of the grated garlic. Season to taste with salt and pepper.



4. Make gyro mixture

Preheat broiler a with rack in the center.

In a medium bowl, combine **ground** beef, remaining garlic, all of the garam masala, and ½ teaspoon salt



5. Cook gyro meat

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Place **beef** in skillet and smash flat with a spatula, forming a 5-6 inch patty. Cook on one side, undisturbed, until outer edges are browned and crispy, 4-5 minutes. Flip and continue cooking until cooked through, about 1 minute. Transfer to a cutting board.



6. Finish & serve

Place **pitas** directly on center oven rack and toast until soft, about 1 minute per side (watch closely as broilers vary). Toss **romaine** with **dressed vegetables**. Cut **gyro** into ½-inch strips.

Top pitas with some of the tzatziki. Top with gyro, some of the salad, and cilantro leaves. Serve remaining salad and tzatziki alongside. Enjoy!