

# DINNERLY



## Baharat-Spiced Beef Pita

with Marinated Cucumbers & Sour Cream



ca. 20min



2 Servings

What happens when a pizza and a pita get together? A pita, of course! A crispy pocketless pita base that acts as a pizza dough, but tastes like a buttery flatbread. It's piled high with a saucy baharat-spiced grass-fed beef topping, and finished with a crunchy marinated cucumber salad and a drizzle of sour cream. We've got you covered!

### WHAT WE SEND

- ground beef
- cucumber
- ¼ oz baharat spice blend <sup>11</sup>
- 2 Mediterranean pitas <sup>1,6,11</sup>
- 8 oz can tomato sauce
- 1 oz sour cream <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

### TOOLS

- medium skillet
- rimmed baking sheet

### 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 510kcal, Fat 23g, Carbs 44g,  
Protein 30g



#### 1. Marinate cucumbers

Preheat broiler with top rack 6 inches from heat source. Trim ends from **cucumber**, quarter lengthwise, then cut into ¼-inch pieces. In a small bowl, combine cucumbers, **1 teaspoon oil**, and **a pinch each salt and pepper**. In a 2nd small bowl, thin **sour cream** by mixing in **1 teaspoon water** at a time, as needed, to make spoonable sauce; season with **salt and pepper**.



#### 2. Toast pitas

Brush **pitas** generously with **oil**, then transfer to a rimmed baking sheet. Broil until golden brown on one side, 1–2 minutes (watch closely as broilers vary). Remove from oven. Flip pitas and set aside for step 5.



#### 3. Brown beef

In a medium skillet, heat **2 teaspoons oil** over medium-high. Add **beef**, **¾ teaspoon salt**, and **a few grinds pepper** to skillet. Cook until browned and cooked through, 3–4 minutes. Add **1½ teaspoons of the baharat spice blend**. Cook until fragrant, about 30 seconds.



#### 4. Build meat sauce

Add **3 tablespoons of the tomato paste**. Cook, stirring, until tomato paste is incorporated and red-brown, about 2 minutes. Stir in **½ cup water** to loosen sauce, then remove from heat. Season to taste with **salt and pepper**.



#### 5. Broil pitzas

Spoon **meat sauce** on **pitas**, leaving a ½-inch border all around. Broil until edges of pita are golden brown, about 2 minutes (watch closely as broilers vary). Top **baharat-spiced beef pitzas** with **marinated cucumbers**, **sour cream**, and a **drizzle of oil**. Enjoy!



#### 6. Take it to the next level

Want to fancy up the marinated cucumbers? Add chopped tomatoes, torn mint leaves, even chopped olives!