

# DINNERLY



## Organic Beef Gyro Pita with Shredded Lettuce & 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! Organic ground beef gets the Mediterranean treatment, then served on a soft pita topped with crisp, shredded romaine, crunchy cucumbers, and a drizzle of garlic cream sauce. We've got you covered!

### WHAT WE SEND

- 1 cucumber
- 4 oz tzatziki <sup>7,15</sup>
- 2 Mediterranean pitas <sup>1,6,11</sup>
- ¼ oz granulated garlic
- 10 oz pkg organic ground beef
- 1 romaine heart

### WHAT YOU NEED

- white wine vinegar (or red wine vinegar) <sup>17</sup>
- olive oil
- kosher salt & ground pepper

### TOOLS

- medium skillet

### ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 770kcal, Fat 51g, Carbs 46g, Protein 39g



#### 1. Prep veggies

Peel **cucumber**, halve lengthwise (remove seeds if desired), then thinly slice crosswise into half-moons.

Thinly slice **lettuce** crosswise, discarding stem end.



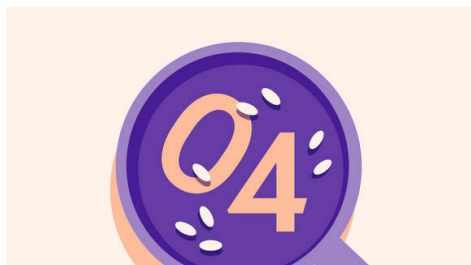
#### 2. Marinate cucumbers

In a large bowl, whisk to combine **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add **cucumbers** and toss to coat. Set aside until ready to serve.



#### 3. Season beef

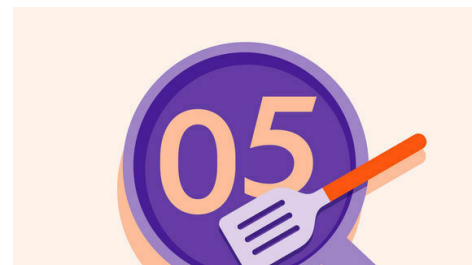
In a medium bowl, mix or knead to combine **beef**, **¼ teaspoon granulated garlic**, **½ teaspoon salt**, and **a few grinds of pepper**.



#### 4. Cook gyro patty

Preheat broiler with a rack in the center.

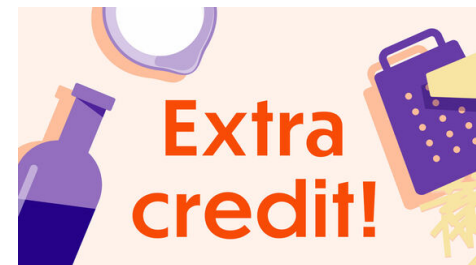
Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **beef** and smash flat with a spatula, forming a large (5–6 inch) patty. Cook, undisturbed, until outer edges are browned and crispy, about 5 minutes. Flip and continue cooking until cooked through, about 1 minute. Transfer to a cutting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



#### 5. Finish & serve

While **gyro** cooks, place **pitas** directly on center oven rack and toast until soft, about 1 minute per side (watch closely as broilers vary). To bowl with **cucumbers**, add **lettuce** and toss to coat. Cut **beef** into ½-inch strips.

Divide **beef** between **pitas**, drizzle with **tzatziki**, and top with **some of the salad**. Serve **remaining salad** alongside. Enjoy!



#### 6. Spice it up!

With all 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. If that isn't your thing, add an extra hit of acid by serving a lemon wedge on the side for squeezing over top.