

MARLEY SPOON



Greek-Inspired Crispy Spiced Beef Gyro

with Chopped Salad & Tzatziki



20-30min



2 Servings

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 cucumber and cilantro-spiked tzatziki and crunchy cucumber-tomato-romaine salad. A good idea, made better.

What we send

- garlic
- 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

Tools

- microplane or grater
- medium nonstick skillet

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 41g, Carbs 47g, Protein 43g



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.



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**



2. Dress vegetables

In a medium bowl, whisk to combine **3 tablespoons oil** and **1 ½ 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.



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.



3. Make tzatziki

In a small bowl, stir to combine **yogurt**, **sliced cilantro stems**, **remaining cucumbers**, and **⅓ teaspoon of the grated garlic**. Season to taste with **salt** and **pepper**.



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!