

DINNERLY



Greek-Inspired Ground Turkey Gyro with Crispy Fries & Ranch



40-50min



2 Servings

Handheld gyros are as mouth-watering as they are easy to prepare. A blend of warm spices infuses ground turkey for a lightened-up version that is full of flavor. The turkey patty gets crisped and browned before we lay it on toasted pita bread and top with shredded lettuce, crisp onions, and ranch dressing. Homemade oven fries are the perfect complement to this bona fide crowd-pleaser. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 romaine heart
- 1 red onion
- ¼ oz gyro spice
- 2 Mediterranean pitas^{2,4,5}
- 2 (1½ oz) ranch dressing^{1,3}
- 10 oz pkg ground turkey

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- box grater
- small saucepan or skillet
- aluminium foil
- medium heavy skillet (preferably cast-iron)

COOKING TIP

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ALLERGENS

Egg (1), Wheat (2), Milk (3), Sesame (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1040kcal, Fat 59g, Carbs 96g, Protein 40g



1. Bake fries

Preheat oven to 450°F with racks in the center and lower third.

Scrub **potatoes**; cut into ½-inch thick fries. Toss on a rimmed baking sheet with 2 **tablespoons oil**; season with **salt** and **pepper**. Bake on lower oven rack until golden brown and crisp, stirring halfway through, 35–40 minutes.



2. Prep ingredients

Thinly slice **a quarter of the lettuce** (save rest for own use). Thinly slice **half of the onion** and place in a small bowl of **ice water**; set aside.

Coarsely grate **remaining onion** into a medium bowl. Add **turkey, gyro spice, ½ teaspoon salt**, and **a couple grinds of pepper**. Using a wooden spoon, vigorously mix until well combined and slightly tacky, 1–2 minutes.



3. Cook gyro

Wrap bottom of a small saucepan or skillet with foil.

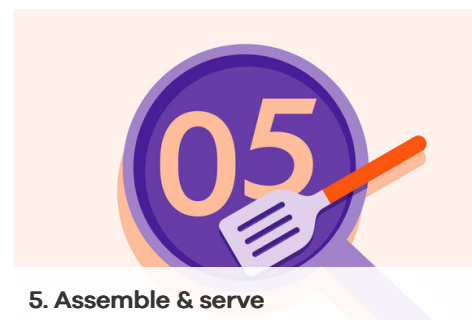
In a medium heavy skillet (preferably cast-iron), heat **2 teaspoons oil** over medium-high until lightly smoking; wipe out excess oil with a paper towel. Add **turkey**; smash flat using prepared saucepan into an 8-inch patty. Cover skillet; cook until outer edges are browned and crispy and top is pale and cooked through, 3–5 minutes.



4. Warm pitas

Using a stiff metal spatula, scrape underneath **patty** to release and transfer to a cutting board.

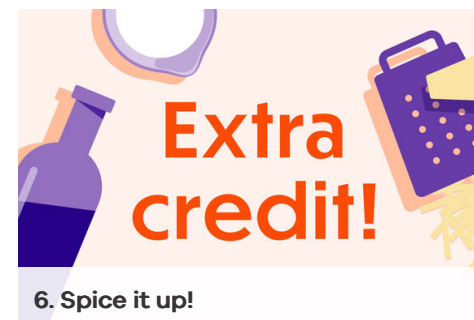
Brush **1 side of each pita** with **oil**. Bake, oiled-side up, directly on center oven rack until warmed and flexible, 2–3 minutes.



5. Assemble & serve

Drain **onions** and pat dry. Cut **turkey patty** into ½-inch strips.

Divide **turkey** between **pitas**, drizzle with **ranch**, and top with **lettuce** and **onion**. Serve with **fries**. Enjoy!



6. Spice it up!

Add some spice to this dish by drizzling on Sriracha or sprinkling it with red pepper flakes.