

# DINNERLY



## Low-Cal Sirloin Steak Shawarma with Tomatoes & Toasted Pita



ca. 20min



2 Servings

Shawarma is not usually a dish you make at home. We don't know about you, but we sure as heck don't have a cone of meat rotating near an open flame in our kitchen. But, what we do have is a ton of spices and enthusiasm. Armed with our garam masala spice blend, warm pita, and a heavy hand of cool sour cream sauce, we're bringing you all of the shawarma feels in just 20 minutes. We've got you covered!

## WHAT WE SEND

- 2 plum tomatoes
- 2 scallions
- 2 (1 oz) sour cream <sup>7</sup>
- ½ lb pkg sirloin steak
- ¼ oz garam masala
- 2 Mediterranean pitas <sup>1,6,11</sup>

## WHAT YOU NEED

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

## TOOLS

- medium heavy skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 550kcal, Fat 27g, Carbs 40g, Protein 40g

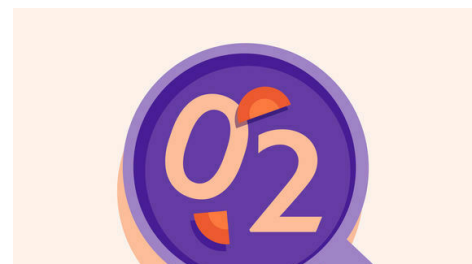


### 1. Prep ingredients & sauce

Preheat oven to 350°F with a rack in the center.

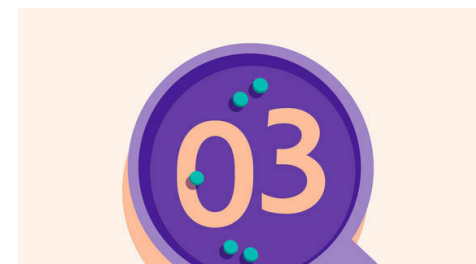
Core **tomatoes**, then cut into ¼-inch pieces. Trim ends from **scallions**, then thinly slice.

In a small bowl, thin **all of the sour cream** by adding **1 teaspoon water** at a time, until it drizzles from a spoon; set aside until ready to serve.



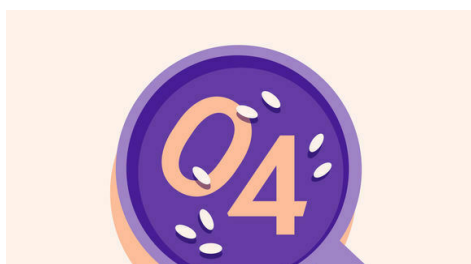
### 2. Marinate tomatoes

In medium bowl, whisk to combine **2 teaspoons oil** and **1 teaspoon vinegar**; season with **a pinch each of salt and pepper**. Add **tomatoes** and **scallions**; stir to coat. Let stand at room temperature until ready to serve.



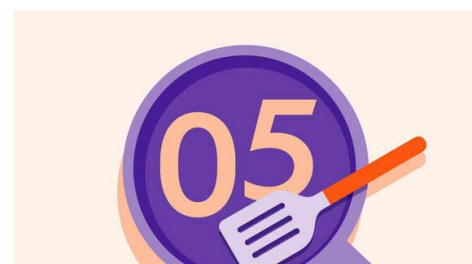
### 3. STEAK VARIATION

Pat **steak** dry. Rub with **oil**. Season all over with **1½ teaspoons garam masala**, **½ teaspoon salt**, and **a few grinds of pepper**, patting to help seasonings adhere.



### 4. Cook steak

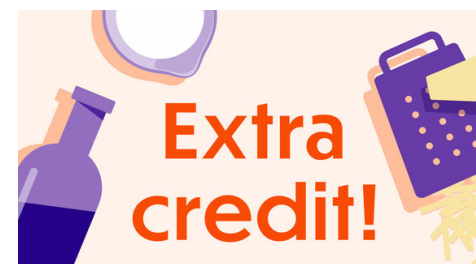
Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



### 5. Broil pita & serve

Brush **pitas** all over with **oil**. Heat same skillet over medium-high. Add **one pita** at a time and cook until lightly browned and warm on both sides, about 15 seconds per side; cut into quarters.




Thinly slice **steak** and serve with **marinated tomatoes**, **toasted pita triangles**, and **sour cream**. Enjoy!



### 6. Crunch crunch!

Hit your shawarma with crunchy chickpeas for a salty surprise! Preheat oven to 350°F with a rack in the lower third. Drain a can of chickpeas, dry well with a paper towel, and toss on a rimmed baking sheet with 1 tablespoon oil and a generous pinch of salt. Spread chickpeas into one even layer. Bake on lower rack until golden brown, 40–45 minutes. They will continue to crisp as they cool.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [dinnerly.com](https://dinnerly.com)    **#dinnerly**