

DINNERLY



Greek-Inspired Beef Falafel Gyros with Sumac Cucumber Salad & Oven Fries



30-40min



2 Servings

We'll take seasoned beef strips and falafel on a warm pita with a creamy dressing and crisp veggies literally any time of day. But if you want to elevate your gyro from "pretty good" to "wowza", all you need is our secret ingredient: sumac! This spice has a tangy, citrusy flavor you can't get anywhere else. Let the onions marinate in it to bring some brightness to your new favorite gyro. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 red onion
- 1 cucumber
- ¼ oz sumac
- ½ lb pkg falafel
- ½ lb pkg beef strips
- 2 Mediterranean pitas ^{2,4,5}
- 2 (1½ oz) ranch dressing ^{1,3}

WHAT YOU NEED

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

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 1170kcal, Fat 59g, Carbs 125g, Protein 40g



1. Bake fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then slice into ¼-inch thick fries. Toss on a rimmed baking sheet with **1½ tablespoons oil**; season with **salt** and **pepper**.

Bake on lower oven rack until tender and deeply browned on the bottom, 30–35 minutes.



2. Prep onion & cucumber

Thinly slice **half of the onion** (save rest for own use).

Use a vegetable peeler to shave **one side of cucumber** at a time into wide ribbons; once you reach seeds, turn cucumber on its side to continue shaving.



3. Marinate onions

In a large bowl, combine **onions**, **2 teaspoons each of sumac, vinegar, and oil**, and **½ teaspoon salt**. Use your hands to massage seasoning into onions. Let marinate for at least 10 minutes.



4. Cook falafel

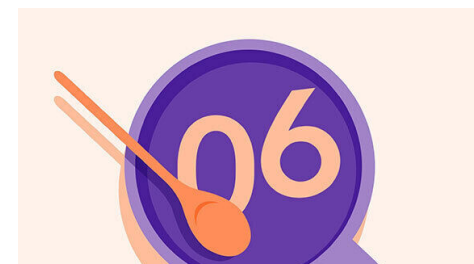
Reshape **falafel** into 8 balls, if necessary. Flatten slightly to form patties.

Heat **¼-inch oil** in a medium skillet over medium-high until shimmering. Add falafel (it should sizzle vigorously) and cook until browned, 2–3 minutes per side. Transfer to a paper towel-lined plate. Season with **salt** and **pepper**.



5. BEEF VARIATION

Pat **beef** dry, then season all over with **salt** and **pepper**. Heat **2 tablespoons oil** in same skillet over medium-high. Add beef in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until browned and tender, about 2 minutes more.



6. Finish & serve

Remove **cooked fries** from baking sheet and add **pita**; lightly drizzle with **oil**. Bake on lower oven rack until warm and pliable, 2–4 minutes. Add **cucumbers** to bowl with **onions**; lightly season with **salt** and **pepper** and mix to combine.

Serve **beef, falafel, onion-cucumber salad**, and **ranch** on **pitas** with **oven fries** alongside. Enjoy!