

# DINNERLY



## Mediterranean Lamb Pitzas

with Marinated Cucumbers & Sour Cream



under 20min



2 Servings

What happens when a pizza and a pita get together? A piza, of course! The crisp, pocketless pita base acts like a pizza crust but tastes like buttery flatbread. It's piled high with savory lamb seasoned with baharat spice blend, then a crunchy cucumber salad, and finally, a drizzle of sour cream. We've got you covered!

### WHAT WE SEND

- 1 cucumber
- 1 oz sour cream <sup>7</sup>
- 2 Mediterranean pitas <sup>1,6,11</sup>
- 10 oz pkg ground lamb
- ¼ oz baharat spice blend <sup>11</sup>
- 8 oz tomato sauce

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

### TOOLS

- rimmed baking sheet
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 790kcal, Fat 45g, Carbs 60g,  
Protein 36g



#### 1. Prep cucumber, sour cream

Preheat broiler with a rack in the top position.

Peel **cucumber**, if desired, then quarter lengthwise and cut into ¼-inch pieces. Toss in a small bowl with **2 teaspoons oil** and **a pinch each of salt and pepper**.

In a second small bowl, thin **sour cream** by adding **1 teaspoon water** at a time, as needed, until it drizzles from a spoon; season with **salt** and **pepper**.



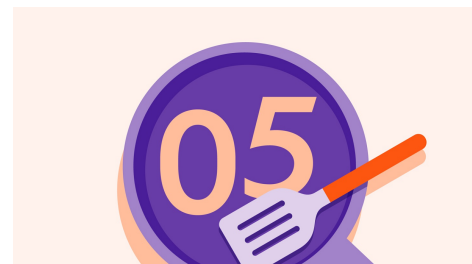
#### 4. Make meat sauce

To skillet with **lamb**, add **tomato sauce**; cook, stirring, until sauce is reduced by ⅓, 2–3 minutes. Remove skillet from heat and season to taste with **salt** and **pepper**.



#### 2. Toast pitas

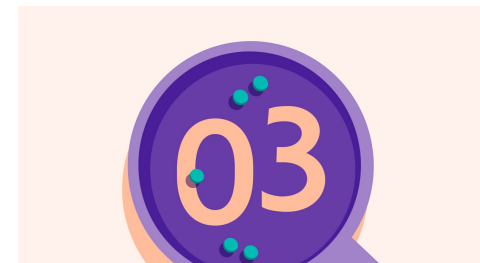
Brush **pitas** generously with **oil**, then transfer to a rimmed baking sheet. Broil until golden-brown on one side, 1–2 minutes (watch closely as broilers vary). Remove from oven. Flip pitas and set aside on baking sheet until step 5.



#### 5. Finish & serve

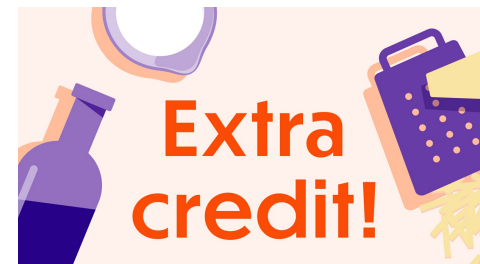
Spoon **meat sauce** onto **pitas**, leaving a ½-inch border around edges. Broil on top oven rack until edges of pitas are golden-brown, about 2 minutes (watch closely).

Top **Mediterranean lamb pitas** with **marinated cucumbers**, **sour cream**, and **a drizzle of oil**. Enjoy!



#### 3. Cook lamb

In a medium skillet, heat **2 teaspoons oil** over medium-high. Add **ground lamb**, **salt**, and **a few grinds of pepper**; cook, breaking up into smaller pieces, until browned and cooked through, 3–4 minutes. Add **1½ teaspoons baharat**; cook until fragrant, about 30 seconds.



#### 6. Take it to the next level

Want to fancy up the marinated cucumbers? Add chopped tomatoes, torn mint leaves, or even chopped olives!