

DINNERLY



Greek-Inspired Turkey Gyro Meatball Sandwich

with Garlic Yogurt Sauce



ca. 20min



2 Servings

Gyros are always a good idea. For our anything-but-ordinary take, ground turkey is mixed with dried oregano and garlic, then formed into easy-to-cook meatballs, and broiled for a flavorful crust. Next, it's piled onto a toasty Mediterranean pita and served with creamy garlic yogurt sauce and crunchy cucumber-tomato salad. A good idea, made better. We've got you covered!

WHAT WE SEND

- 10 oz pkg ground turkey
- ¼ oz dried oregano
- 1 cucumber
- 1 plum tomato
- 4 oz Greek yogurt ³
- 2 Mediterranean pitas ^{2,4,5}

WHAT YOU NEED

- olive oil
- garlic
- 1 large egg yolk ¹
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

TOOLS

- rimmed baking sheet

COOKING TIP

To separate the egg, crack egg into a small bowl and use the shell or a spoon to scoop out the yolk.

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 690kcal, Fat 38g, Carbs 51g, Protein 41g

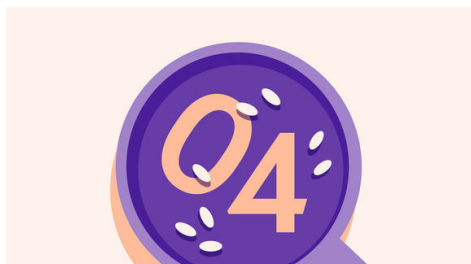


1. Prep meatballs

Preheat broiler with racks in the center and lower third. Lightly oil a rimmed baking sheet.

Finely chop 1 **teaspoon garlic**.

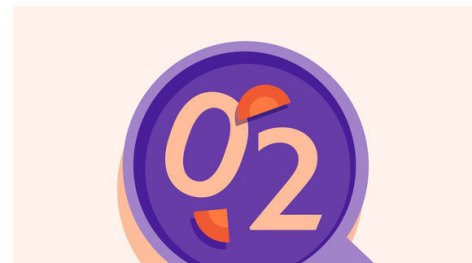
In a medium bowl, gently knead to combine **ground turkey**, ½ **teaspoon dried oregano**, ½ **teaspoon of the chopped garlic**, 1 **large egg yolk** (discard white; see cooking tip), ½ **teaspoon salt**, and a few **grinds of pepper**.



4. Make salad & yogurt sauce

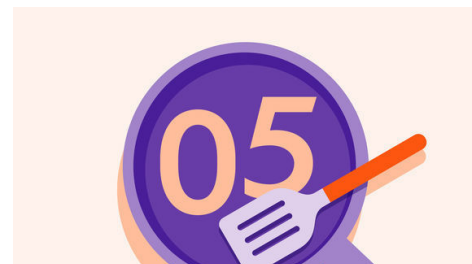
In a medium bowl, whisk to combine ¼ **teaspoon dried oregano**, 2 **tablespoons oil**, and 1 **tablespoon vinegar**. Add **sliced cucumbers and tomatoes**, tossing to coat. Season to taste with **salt** and **pepper**.

In a small bowl, stir to combine **yogurt** and **remaining ½ teaspoon garlic**. Season to taste with **salt** and **pepper**.



2. Broil meatballs

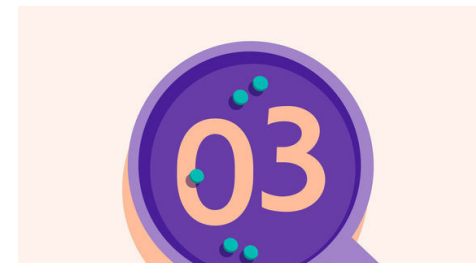
Shape **turkey mixture** into 8 **meatballs** and place on prepared baking sheet. Broil on center oven rack until browned and cooked through to an internal temperature of 165°F, 7–10 minutes (watch closely as ovens vary).



5. Finish & serve

Toast **pitas** directly on lower oven rack until warmed through, 1–2 minutes (watch closely).

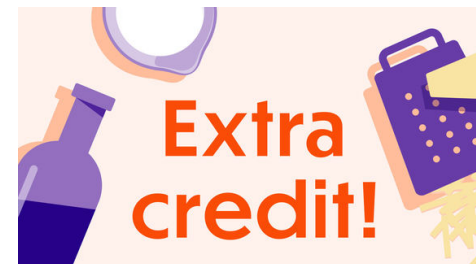
Divide **meatballs** between **pitas**, then top with **some of the cucumber and tomato salad**. Dollop each **gyro meatball sandwich** with **garlic yogurt sauce**. Serve **remaining cucumber and tomato salad** alongside. Enjoy!



3. Prep cucumber & tomato

While **meatballs** cook, peel **cucumber**, then halve lengthwise and discard seeds, if desired; thinly slice crosswise into half-moons.

Halve **tomato**, then thinly slice crosswise.



6. Make it ahead!

Mix and shape your turkey meatballs in step 1 ahead of time! Store them in the fridge overnight and let come to room temperature before broiling.