

DINNERLY



Greek-Inspired Ground Beef Gyro with Chopped Shepherd's Salad



ca. 20min



2 Servings

Are you a "yee-roh" or a "zhihr-oh" kind of person? No matter how you say it, this gyro will taste just as good. All you need is cumin-spiced beef, toasty pita, and a quick shepherd's salad made with marinated tomato, onion, and cucumbers. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 2 plum tomatoes
- 1 red onion
- 2 Mediterranean pitas^{2,3,4}
- 10 oz pkg grass-fed ground beef
- ¼ oz ground cumin
- 2 (1 oz) sour cream¹

WHAT YOU NEED

- olive oil
- red wine vinegar (or vinegar of your choice)
- kosher salt & ground pepper

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 870kcal, Fat 47g, Carbs 61g, Protein 40g



1. Make shepherd's salad

Peel **cucumber**, if desired; cut into ½-inch pieces. Cut **tomatoes** into ½-inch pieces. Coarsely chop **onion**.

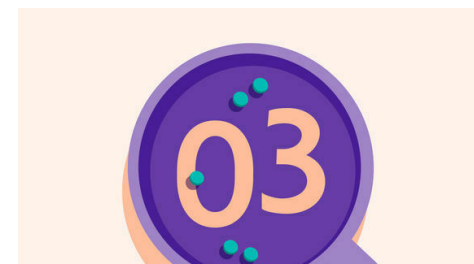
In a medium bowl, combine **tomatoes, cucumbers, half of the onions, 3 tablespoons oil**, and **1 tablespoon vinegar**; season to taste with **salt** and **pepper**. Set aside until ready to serve.



2. Toast pita & cook beef

Lightly **oil** both sides of **pita**. Heat a medium skillet over medium. Add pita and toast until browned and golden, 30–60 seconds per side. Transfer to a plate. Wipe out skillet.

Heat **1 tablespoon oil** in same skillet over medium-high. Add **beef** and **remaining onions**. Cook, breaking up meat into smaller pieces, until browned and cooked through, 5–7 minutes. Reduce heat to medium.



3. Finish & serve

Add **2 teaspoons cumin** to same skillet; cook, stirring, until fragrant, about 30 seconds. Add **2 tablespoons water**; bring to a simmer, scraping up any browned bits from bottom of skillet. Season to taste with **salt** and **pepper**.

Serve **beef gyro** and **some of the shepherd's salad** over **pitas**. Dollop **sour cream** over top and serve **remaining salad** alongside. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!