

DINNERLY



Greek-Inspired Beef Gyro

with Garlic Sauce & Tomato-Cucumber Salad



25min



2 Servings

It's time to soak up those Mediterranean vibes you've been longing for. We know, we'd all rather be far, far away baking in the Greek sun on a white sandy beach, but for now, a beef gyro will have to do. Don't worry—we've got all the fixings (crisp lettuce, a refreshing tomato-cucumber salad, and a creamy garlic sauce) to give you the full experience. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 1 plum tomato
- 1 romaine heart
- 2 (1 oz) sour cream ²
- ½ lb pkg beef strips
- ¼ oz garam masala
- 2 Mediterranean pitas ^{1,3,4}

WHAT YOU NEED

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

TOOLS

- microplane or grater
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 610kcal, Fat 31g, Carbs 53g, Protein 29g

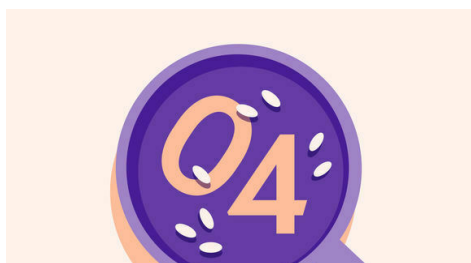


1. Prep veggies

Preheat broiler with a rack in the center.

Finely grate **1 teaspoon garlic**.

Quarter **cucumber** lengthwise, then slice crosswise into ½-inch pieces. Quarter **tomato** lengthwise, then cut into ½-inch pieces. Halve **lettuce** lengthwise; thinly slice one half crosswise (save other half for own use).



4. Toast pitas & serve

Rub **pitas** all over with **2 teaspoons oil**; place directly on center oven rack. Toast until soft, about 1 minute per side (watch closely as broilers vary). Divide **lettuce** and **beef** between pitas. Using a slotted spoon, top with **some of the tomato-cucumber salad**.

Serve **beef gyro** with **remaining salad** alongside and **garlic sauce** drizzled over top. Enjoy!



2. Make salad & garlic sauce

In a medium bowl, whisk to combine **1 tablespoon each of vinegar and oil**; season to taste with **salt** and **pepper**. Add **cucumbers** and **tomatoes**; toss to coat.

In a separate small bowl, stir to combine **all of the sour cream** and **half of the grated garlic**. Thin sauce by adding **1 teaspoon water** at a time, as needed. Season to taste. Set aside until ready to serve.



5. ...

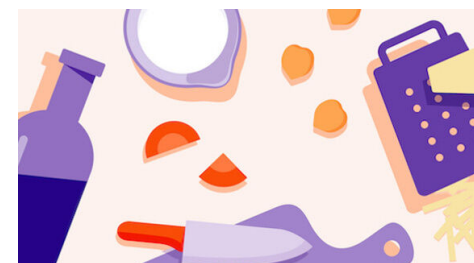
What were you expecting, more steps?



3. BEEF VARIATION

In a second medium bowl, mix to combine **beef**, **remaining grated garlic**, **1 tablespoon garam masala**, and **½ teaspoon salt**.

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **beef** in an even layer and cook, undisturbed, until outer edges are browned and crispy, 4–5 minutes. Stir and continue cooking until cooked through, about 1 minute more. Transfer to a plate.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!