



Lamb Smash Gyros & Oven Fries

with Tzatziki & Feta



50min



2 Servings

Hybrid work is all the rage these days, but what about hybrid food? We've combined everything we love about gyros and smash burgers to create this crave-worthy dish. Gyro-spiced lamb meatballs get smashed thin for deliciously crispy edges. Toasted pita piles high with the crispy lamb patty, hummus, and tangy chopped onions, tomato, and cucumber. Tzatziki and feta bring creamy coolness and oven fries are the perfect side.

What we send

- 2 potatoes
- 1 red onion
- garlic
- 1 plum tomato
- 1 cucumber
- 10 oz pkg ground lamb
- ¼ oz gyro spice
- 2 Mediterranean pitas ^{1,6,11}
- 2 oz hummus ¹¹
- 4 oz tzatziki ^{7,15}
- 2 oz feta ⁷

What you need

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

Tools

- rimmed baking sheet
- box grater or microplane
- medium heavy skillet (preferably cast-iron)
- small saucepan

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1230kcal, Fat 71g, Carbs 106g, Protein 48g



1. Bake fries

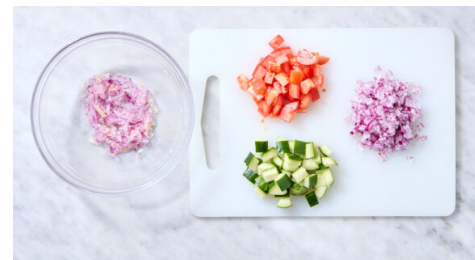
Preheat oven to 450°F with a rack in the center. Scrub **potatoes**; cut into ½-inch thick fries. On a rimmed baking sheet, toss fries with **2 tablespoons oil**; season with **salt** and **pepper**. Bake on center rack until golden brown and crisp, 35-40 minutes, stirring fries halfway through.



4. Smash gyros

Divide **lamb mixture** into 2 balls.

In a medium heavy skillet (preferably cast iron), heat **1 teaspoon oil** over medium-high heat until lightly smoking. Place **1 meatball** in center of skillet; place **1 pita** on top. Use a small saucepan to press from center of pita to edges to evenly spread **meat**, flattening to a thickness of ¼-inch (meat should overlap pita by ½-inch).



2. Prep salad

Halve **onion** lengthwise. Into a large bowl, coarsely grate **1 onion half**; finely chop remaining half. Finely grate **2 large garlic cloves** into bowl with grated onion.

Cut **tomato** into ½-inch pieces. Peel **cucumber** if desired; halve lengthwise, then scoop out seeds with a spoon. Cut half into ½-inch pieces (save rest for own use).



5. Flip

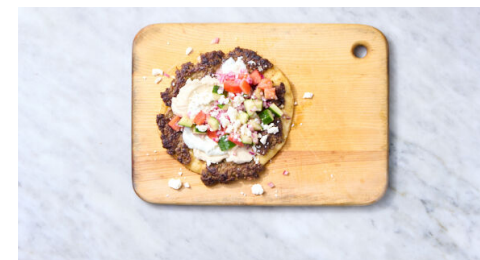
Cook until **meat** is deeply browned and cooked through, 2-3 minutes. Using a stiff spatula, lift patty from skillet, making sure to scrape off as much browned meat as possible. Flip and cook until **pita** is browned in spots, 1-2 minutes. Transfer to a cutting board, meat side up. Repeat cooking process with **remaining meat and pita**.



3. Mix salad & gyro

In a 2nd large bowl, toss **chopped onion, tomato, and cucumber** with **1 tablespoon oil** and **½ tablespoon vinegar**; season with **salt** and **pepper**. Set aside until ready to serve.

To bowl with **grated onion**, add **lamb, gyro spice, 1 teaspoon salt**, and **½ teaspoon pepper**. Mix vigorously until mixture tightens, feels tacky, and sticks to bottom of bowl, 2-3 minutes.



6. Assemble & serve

Top **gyros** with **hummus, tzatziki, chopped salad**, and **crumbled feta**. Serve with **fries**. Enjoy!