

DINNERLY



Greek-Inspired Gyro Spiced Steak with Sweet Potato Oven Fries & Greek Salad



40-50min



2 Servings

Think of this as the deconstructed gyro you didn't know you needed. We swap the pita for crisp sweet potato oven fries to serve alongside a classic Greek salad of onion, tomato, and cucumber tossed in a tangy vinaigrette. The star of the show is a hearty sirloin steak seasoned with gyro spice and a savory pan sauce to pour over top. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- 1 red onion
- 1 plum tomato
- 1 cucumber
- ½ lb pkg sirloin steak
- ¼ oz gyro spice
- 1 pkt beef broth concentrate

WHAT YOU NEED

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

TOOLS

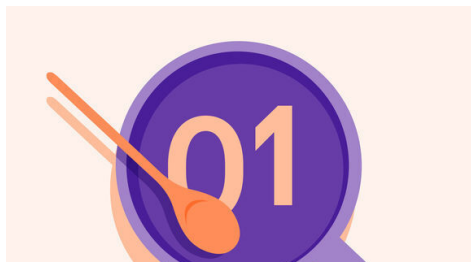
- rimmed baking sheet
- medium skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 40g, Carbs 47g, Protein 22g



1. SWEET POTATO VARIATION

Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

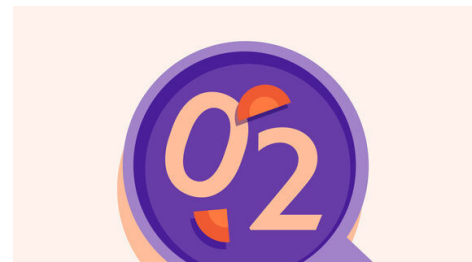
Scrub **potatoes**; cut into ½-inch thick fries. Add to a bowl, then toss with 2 **tablespoons oil**; season with **salt** and **pepper**. Carefully transfer to preheated baking sheet and spread in an even layer. Roast on lower oven rack, 20–25 minutes. Flip **fries**; roast until tender and golden, 5–10 minutes more.



4. Make pan sauce

Add 1 **tablespoon oil**, **remaining onions**, and a **pinch of salt** to same skillet over medium heat. Cook, stirring occasionally, until onions are browned and slightly softened, 2–3 minutes.

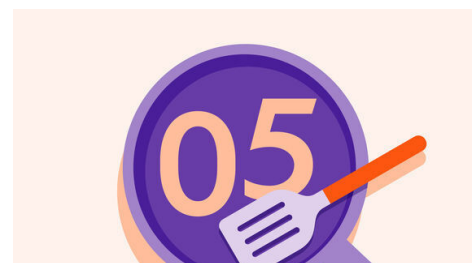
Add **broth concentrate**, ½ **cup water**, and ½ **teaspoon vinegar**; bring to a simmer, scraping up any browned bits. Simmer over medium-low heat until **sauce** has reduced slightly, 2–3 minutes.



2. Prep salad ingredients

Halve **onion**, then thinly slice. Cut **tomato** into ¼-inch pieces. Peel **cucumber**, if desired. Quarter lengthwise and remove seeds; cut into ¼-inch pieces.

In a medium bowl, combine **half of the onion**, 2 **tablespoons oil**, 2½ **teaspoons vinegar**, ¼ **teaspoon salt**, and a **pinch of pepper**. Toss to combine and set aside to marinate until ready to serve.

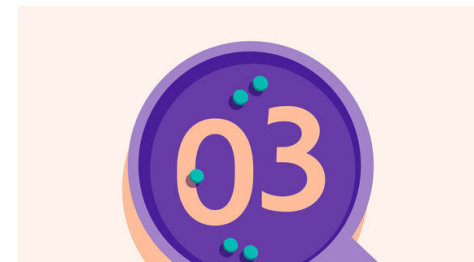


5. Finish & serve

To bowl with **marinated onions**, add **tomatoes** and **cucumbers**; mix well. Season to taste with **salt** and **pepper**.

Toss **fries** with **half of the pan sauce**. Thinly slice **steaks**, if desired.

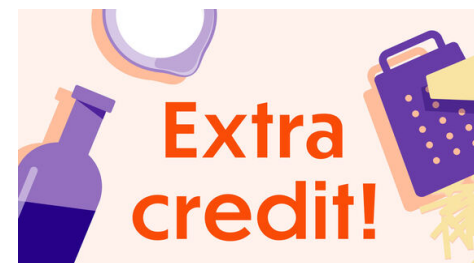
Serve **steak** with **remaining pan sauce** spooned over top with **fries** and **salad** alongside. Enjoy!



3. Cook steak

Pat **steaks** dry, then season all over with **salt**, **pepper**, and 1 **teaspoon gyro seasoning**.

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.