

# DINNERLY



## 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 <sup>2</sup>
- 2 Mediterranean pitas <sup>3,4,5</sup>

## WHAT YOU NEED

- olive oil
- garlic
- 1 large egg yolk <sup>1</sup>
- 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), Milk (2), Sesame (3), Soy (4), Wheat (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

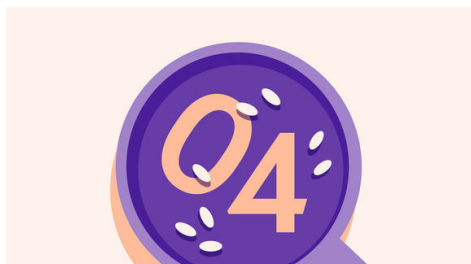


### 1. Prep meatballs

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

Finely chop 1 **teaspoon garlic**.

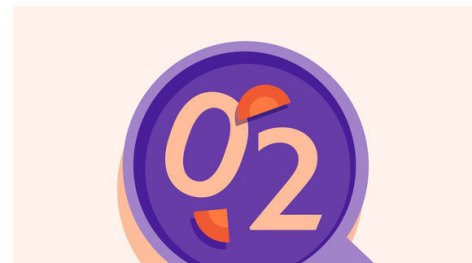
In a medium bowl, gently knead to combine **ground turkey**, ½ **teaspoon dried oregano**, ½ **teaspoon of the chopped garlic**, 1 **large egg yolk** (discard white; see cooking tip), ½ **teaspoon salt**, and a **few grinds of pepper**.



### 4. Make salad & yogurt sauce

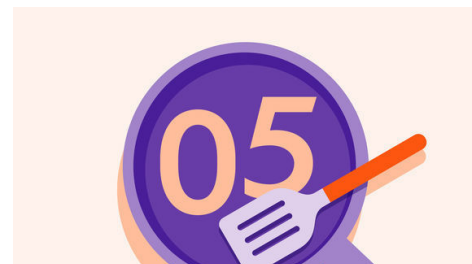
In a medium bowl, whisk to combine ¼ **teaspoon dried oregano**, 2 **tablespoons oil**, and 1 **tablespoon vinegar**. Add **sliced cucumbers and tomatoes**, tossing to coat. Season to taste with **salt** and **pepper**.

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



### 2. Broil meatballs

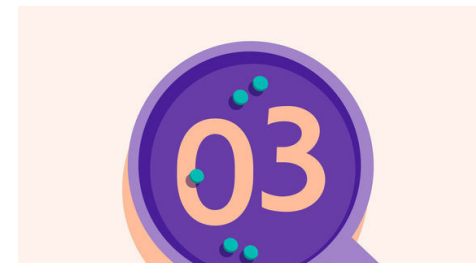
Shape **turkey mixture** into 8 **meatballs** and place on prepared baking sheet. Broil on center oven rack until browned and cooked through to an internal temperature of 165°F, 7–10 minutes (watch closely as ovens vary).



### 5. Finish & serve

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

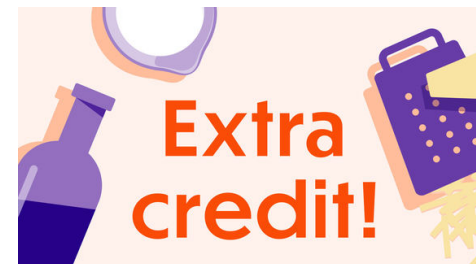
Divide **meatballs** between **pitas**, then top with **some of the cucumber and tomato salad**. Dollop each **gyro meatball sandwich** with **garlic yogurt sauce**. Serve **remaining cucumber and tomato salad** alongside. Enjoy!



### 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.