

DINNERLY



Summer Big Batch: Greek American Gyros

with Greek Salad



1h



2 Servings

WHAT WE SEND

- 10 oz pkg grass-fed ground beef
- 10 oz pkg ground lamb
- 4 Mediterranean pitas ^{1,6,11}
- ¼ oz gyro spice
- 4 oz tzatziki ^{7,15}
- 4 plum tomatoes
- 1 red onion
- 2 cucumbers
- 2 (2 oz) feta ⁷
- ¼ oz dried oregano
- 1 oz Kalamata olives

WHAT YOU NEED

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

TOOLS

- food processor
- rimmed baking sheet
- aluminium foil

COOKING TIP

For juicier meat with a springier texture, allow seasoned meat mixture to rest for at least 1 hour or overnight before forming into loaf and baking.

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 0kcal



1. Make gyro meat

Preheat oven to 300°F with a racks in the center and top positions. Cut half the onion into 1-inch chunks. Transfer to the bowl of a food processor; process until finely chopped. Add beef, lamb, gyro spice, ½ teaspoon oregano, 2 teaspoons salt, and ½ teaspoon pepper; process until smooth and pasty, scraping down sides as needed, about 1 minute.



2. Bake gyro meat

Line a rimmed baking sheet with aluminum foil. Using wet hands, form meat mixture into a 5x10-inch loaf about 1-inch thick. Bake on center rack until meat is just cooked through (center should register 155°F), 20–30 minutes. Remove meat from oven and rest for 10 minutes before slicing. Switch oven to broil.



3. Prep vegetables

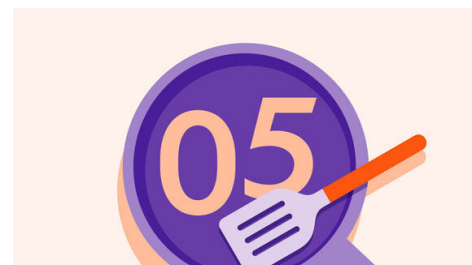
Meanwhile, thinly slice remaining onion. Place in a medium bowl and cover with water; soak for 10 minutes then drain and set aside. Halve cucumbers lengthwise, then scoop out seeds with a spoon. Cut 1 cucumber half and 1 tomato into ¼-inch pieces. Combine with half the sliced onion and set aside for sandwiches.



4. Crisp gyro meat

Cut feta and remaining cucumbers and tomatoes into 1-inch pieces. Combine with olives and remaining onions in a large bowl; refrigerate until ready to serve.

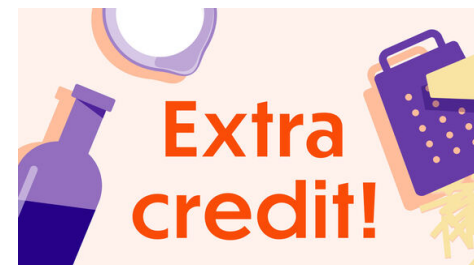
Transfer meat to cutting board and slice crosswise into ¼-inch thick strips. Drain off excess fat from baking sheet. Lay strips on baking sheet and broil on top rack until edges are browned and crispy, 5–8 minutes.



5. Finish & serve

Transfer meat to a plate. Warm pitas by placing on rimmed baking sheet and broiling until soft and pliant, about 45 seconds per side.

Toss salad with a large pinch of oregano, 2 tablespoons vinegar, and ¼ cup oil (or more vinegar and oil to taste); season to taste with salt and pepper. Assemble sandwiches with meat, tzatziki, and reserved vegetables. Serve with salad. Enjoy!



6. Alternate instructions

In step 1, if you don't have food processor, coarsely grate onion on a box grater into a large bowl. Mix in remaining ingredients until well combined then proceed with recipe.