

DINNERLY



Summertime Beef & Lamb Gyros with Tzatziki & Greek Salad

 1h  2 Servings

These are gyros. Not the gyros we deserve, but the gyros we need. Who are we kidding...you deserve every bite of these gyros AND the bountiful chopped Greek salad served up alongside. We've got you covered! (2p serves 4; 4p serves 8)

WHAT WE SEND

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

WHAT YOU NEED

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

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 880kcal, Fat 51g, Carbs 61g, Protein 42g



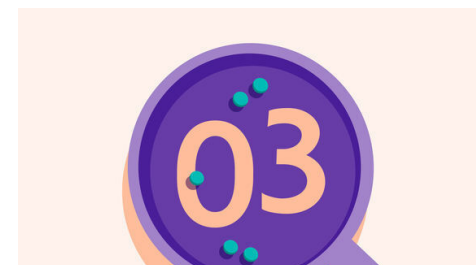
1. Make gyro meat

Preheat oven to 300°F with racks in the center and top positions. Cut **half of 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 **gyro 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

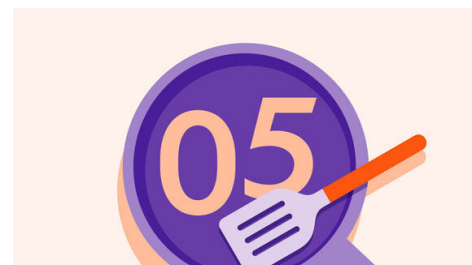
Meanwhile, thinly slice **remaining onion**. Place in a medium bowl and cover with water; soak for 10 minutes then drain and set aside. Halve **cucumbers** lengthwise, then scoop out seeds with a spoon. Cut **1 cucumber half** and **1 tomato** into ¼-inch pieces. Add to a medium bowl with **half of the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



4. Make salad; crisp meat

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

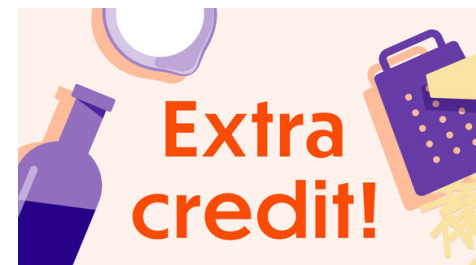
Transfer **meat** to cutting board and slice crosswise into ¼-inch thick strips. Drain fat from baking sheet. Lay strips on baking sheet and broil on top rack until edges are browned and crispy, 5–8 minutes.



5. Finish & serve

Transfer **meat** to a plate. Broil **pitas** on rimmed baking sheet until soft and pliable, 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 with **salt and pepper**. Assemble **gyros** 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.