



## Greek Beef Gyro

with Chopped Salad & Garlic Sauce



under 20min



2 Servings

We love everything about this gyro. It has all the components of your favorite Greek take-out spot but made from scratch and in a flash. Here we stack savory beef strips onto warm pita. A chopped cucumber and tomato salad with cilantro add a crunch element, either on top or on the side. Our favorite part is the garlicky yogurt sauce that brings a cool creaminess and a ton of flavor to the table.



## What we send

- garlic
- 3 plum tomatoes
- 1 cucumber
- 1 yellow onion
- 4 oz Greek yogurt <sup>7</sup>
- 10 oz pkg beef strips
- ¼ oz garam masala
- 2 Mediterranean pitas <sup>1,6,11</sup>
- ¼ oz fresh cilantro

## What you need

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>

## Tools

- medium nonstick skillet

## Cooking tip

Time saver: sandwich the grape tomatoes between two plastic deli lids, then cut through the middle to halve tomatoes.

## Allergens

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

## Nutrition per serving

Calories 630kcal, Fat 28g, Carbs 58g, Protein 37g



### 1. Prep ingredients

Finely chop **2 teaspoons garlic**. Halve **tomatoes**. Halve **cucumber** lengthwise (peel first, if desired), then scoop out seeds with a spoon and cut into ½-inch pieces. Halve and thinly slice **all of the onion**.



### 4. Season beef

In a medium bowl, combine **beef, garam masala, remaining chopped garlic, 1 teaspoon flour, and a generous pinch each of salt and pepper**. Toss to coat beef.



### 2. Make salad

In a medium bowl, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**; season to taste with **salt** and **pepper**. Add **cucumbers, tomatoes**, and **¼ cup of the onions** to dressing; toss to coat. Set aside until step 6.



### 5. Cook beef & onions

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **remaining onions** and cook, stirring, until softened, 2-3 minutes. Add **beef** and cook, stirring occasionally, until well browned and cooked through, 3-4 minutes. Season to taste with **salt** and **pepper**.



### 3. Make yogurt sauce

Preheat broiler with a rack in the center. In a small bowl, stir to combine **yogurt** and **½ teaspoon of the chopped garlic**. Slightly thin sauce by stirring in **1 teaspoon water** at a time, as needed. Season to taste with **salt** and **pepper**.



### 6. Toast pitas & serve

Place **pitas** directly on center rack and toast until soft, about 1 minute per side (watch closely as broilers vary). Coarsely chop **cilantro leaves and stems**; stir half into **salad**. Serve **beef** on **pitas**; use a slotted spoon to top with **some of the salad**. Drizzle with **garlic sauce** and sprinkle **remaining cilantro** on top. Serve **remaining salad** alongside. Enjoy!