

DINNERLY



Harissa Lamb Pita Wrap

with Cucumber Salad & Tahini Sauce



30min



2 Servings

When in doubt, put it on a pita. Spicy harissa lights up this stewy ground lamb, paired with a crisp cucumber salad and creamy tahini. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 cucumber
- 1 plum tomato
- 1 oz tahini ¹
- 2 Mediterranean pitas ^{1,2,3}
- 10 oz pkg ground lamb
- ¼ oz harissa spice blend

WHAT YOU NEED

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

TOOLS

- medium nonstick skillet

ALLERGENS

Sesame (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

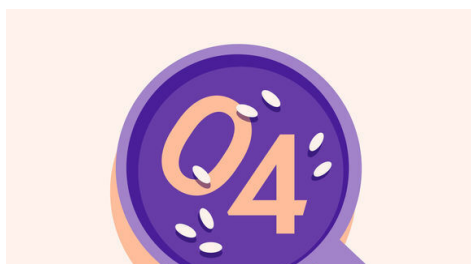
Calories 990kcal, Fat 70g, Carbs 54g, Protein 38g



1. Make salad

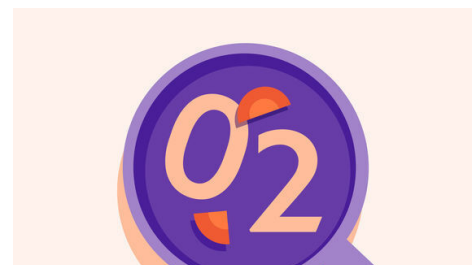
Halve **onion** and thinly slice one half (save rest for own use). Peel **half of the cucumber**, if desired (save rest for own use). Cut into ½-inch pieces. Cut **tomato** into ½-inch pieces.

In a medium bowl, whisk together **2 tablespoons oil**, **2 teaspoons vinegar**, and a **pinch of sugar**. Season to taste with **salt** and **pepper**. Add cucumbers, tomatoes, and half of the sliced onions.



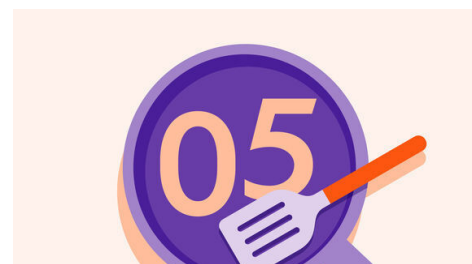
4. LAMB VARIATION

Heat **1 tablespoon oil** in same skillet over medium-high. Add **remaining sliced onions** and cook, stirring occasionally, until softened and browned in spots, 3–5 minutes. Add **lamb** and cook, breaking up into smaller pieces, until cooked through and browned in spots, about 5 minutes. Season with **salt** and **pepper**.



2. Make tahini sauce

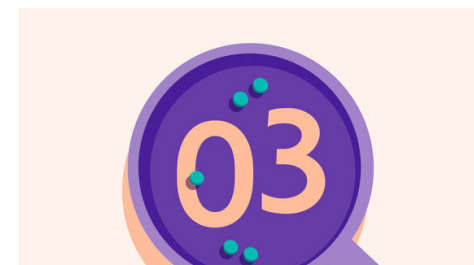
In a small bowl, whisk together **tahini**, **1 tablespoon each of oil and water**, **½ teaspoon vinegar**, and a **pinch of sugar**. Thin with **1 tablespoon water** at a time, as needed. Season to taste with **salt** and **pepper**.



5. Finish & serve

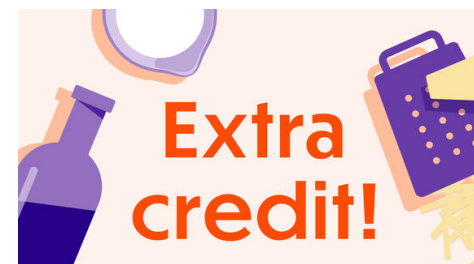
To skillet with **lamb**, add **harissa spice** and **⅓ cup water**. Cook, stirring frequently and scraping up any browned bits from bottom of skillet, until thickened and stewy, 1–2 minutes. Season to taste with **salt** and **pepper**.

Serve **harissa lamb** on **pitas** topped with **cucumber salad**, **tahini sauce**, and a **few cracks of pepper**. Enjoy!



3. Toast pitas

Heat a medium nonstick skillet over medium. Add a **drizzle of oil**, then add **1 pita** at a time. Cook until browned and toasted, 30–60 seconds per side. Transfer to a work surface.



6. Check us out!

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