

DINNERLY



Baked Lamb Arayes with Crispy Dill Fries & Lemon-Garlic Sauce



40min



2 Servings

"Meat-stuffed pita" are three of our favorite words. Arayes, a classic Middle Eastern street food, knows how to satisfy our most savory cravings without making us spend too much time in the kitchen. Toss those fries with dill and lemon juice and stir together a creamy lemon-garlic sauce for a meal that packs a full on flavor punch. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 lemon
- 10 oz pkg ground lamb
- ¼ oz baharat spice blend ³
- ¼ oz fresh dill
- 2 (1 oz) sour cream ²
- 2 Mediterranean pitas ^{1,3,4}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- 2 rimmed baking sheets
- microplane or grater

ALLERGENS

Wheat (1), Milk (2), Sesame (3), Soy (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 990kcal, Fat 53g, Carbs 85g,
Protein 40g



1. Bake fries

Preheat oven to 450°F with racks in the lower and upper thirds.

Cut **potatoes** into ½-inch thick fries. Toss on a rimmed baking sheet with **3 tablespoons oil** and **a pinch each of salt and pepper**.

Bake on lower oven rack until browned on the bottom, about 25 minutes. Flip and cook until crisp, about 15 minutes more.



4. Finish & serve

Coarsely chop **dill**. Add to **fries** with **a squeeze of lemon** and toss to combine.

To bowl with **lemon juice**, stir in **all of the sour cream**, **remaining chopped garlic**, and **1 teaspoon water**. Season to taste with **salt and pepper**.

Serve **lamb arayes** with **fries** and **lemon-garlic sauce** alongside. Enjoy!



2. Prep lamb

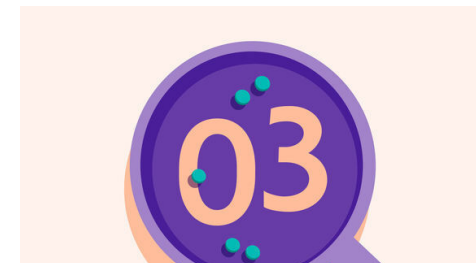
While **fries** cook, finely chop **2 teaspoons garlic**. Grate **½ teaspoon lemon zest**. Squeeze **1 teaspoon juice** into a small bowl; set aside for step 4. Cut remaining lemon into wedges.

In a medium bowl, mix **lamb** with **baharat spice**, **lemon zest**, **half of the chopped garlic**, **½ teaspoon salt**, and **a few grinds of pepper**.



5. ...

What were you expecting, more steps?



3. Make arayes

Line a second rimmed baking sheet with parchment paper.

Spread **lamb** in an even layer on **1 pita**; top with **remaining pita**. Drizzle both sides with **oil** and cut into quarters. Transfer to prepared baking sheet.

Bake on upper oven rack until pita is browned and meat is cooked through, flipping halfway through cooking time, 15–18 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!