



Beef Lahmajun (Armenian Flatbread)

with Garlic Sauce & Cucumber-Tomato Salad



30-40min



2 Servings

With its thin, crisp crust and its savory, well-spiced beef topping, lahmajun is a popular Middle Eastern street food for good reason. We complement the beef with a creamy garlic sauce and a simple, refreshing chopped salad. Cut it into slices or roll it up like a wrap—your choice!

What we send

- 1 plum tomato
- 1 cucumber
- ¼ oz fresh parsley
- 1 yellow onion
- garlic
- 10 oz pkg grass-fed ground beef
- 6 oz tomato paste
- ¼ oz baharat spice blend ²
- ¼ oz gochugaru flakes
- 1 lb pizza dough ³
- 1 oz sour cream ¹

What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour ³
- red wine vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- microplane or grater

Cooking tip

Let pizza dough come to room temperature before cooking. To speed things up, see step 6!

Allergens

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

Nutrition per serving

Calories 1170kcal, Fat 44g, Carbs 129g, Protein 52g



1. Prep ingredients

Preheat oven to 500°F with a rack in the center. Lightly **oil** a rimmed baking sheet.

Cut **tomato** into ½-inch pieces. Peel **cucumber**, if desired; scoop out seeds and cut into ½-inch pieces. In a colander set over a bowl, toss cucumbers and tomatoes with **1 teaspoon salt**; set aside.

Finely chop **parsley leaves and stems**. Finely chop **half of the onion**; set aside for step 5.



4. Prep sauce & salad

Into a small bowl, finely grate **¼ teaspoon garlic**. Add **sour cream**. Stir in **1 teaspoon water** at a time until it drizzles from a spoon; season to taste with **salt** and **pepper**.

Discard excess liquid from **salted cucumbers and tomatoes**. Toss with **reserved onions, remaining parsley**, and **1 tablespoon each of vinegar and oil**. Season to taste with **salt** and **pepper**.



2. Mix topping

Into a large bowl, finely grate **2 teaspoons garlic** and coarsely grate **remaining onion**. Add **beef, gochugaru, half of the parsley, ¼ cup tomato paste, 1½ teaspoons baharat, 2 tablespoons oil, ½ teaspoon salt**, and **½ teaspoon pepper**. Mix until well combined.



3. Assemble & bake flatbread

On a **floured** work surface, roll **dough** into a 12x16-inch oval (if dough springs back, cover and let sit 5–10 minutes before trying again). Dust off excess flour; transfer to prepared baking sheet. Evenly spread **meat mixture** over top, leaving an ⅛-inch border.

Bake on center oven rack until bottom of **crust** is browned and edges are lightly browned, 15–20 minutes.



5. Serve

Top **lahmajun** with **cucumber-tomato salad** and drizzle with **garlic sauce**. Serve cut into pieces or rolled into a wrap. Enjoy!



6. Pro tip: pizza dough!

Letting your dough come to room temperature is the key to making it stretchy and easy to work with. To speed up the process, we recommend placing your dough in a warm oven. Preheat your oven to 200°F, then place the dough in a lightly oiled mixing bowl and cover with plastic wrap or a damp kitchen towel. Set the bowl in the oven, turn off the heat, and let sit for 10–20 minutes.