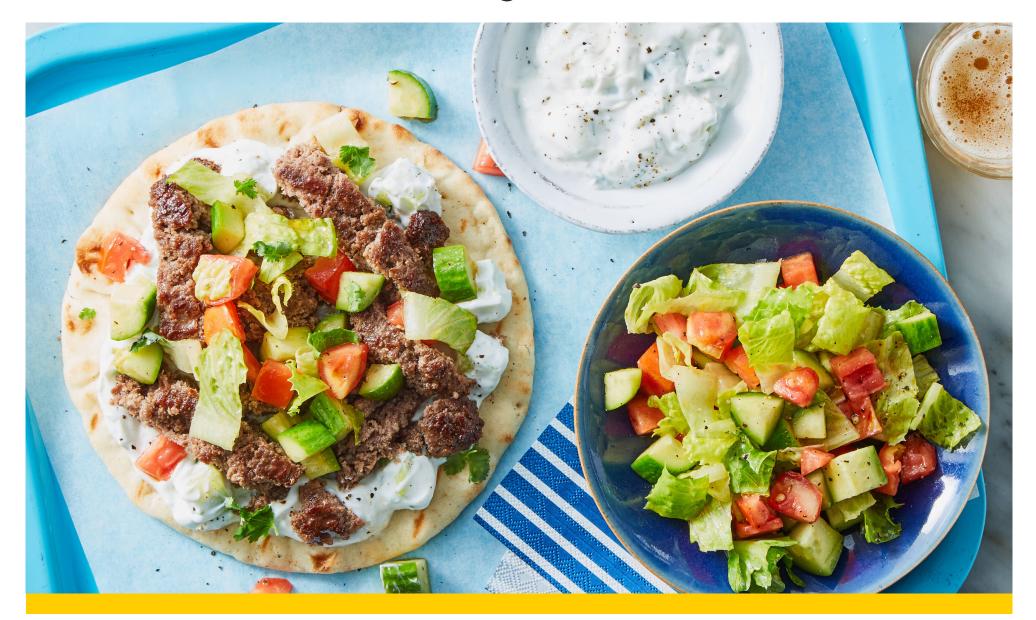
## MARLEY SPOON



### **Greek-Inspired Crispy Spiced Lamb Gyro**

with Chopped Salad & Tzatziki

) 20-30min 🔌 2 Servings

Gyros are always a good idea. For our anything-but-ordinary take, ground lamb is mixed with warm, fragrant spices (in this case, garam masala) and garlic. The mixture is formed into a flat patty and seared to form a flavorful crust. Next, it's piled onto a toasty Mediterranean pita and served with creamy cucumber and cilantro-spiked tzatziki and crunchy cucumber-tomato-romaine salad. A good idea, made better.

#### What we send

- garlic
- 1 cucumber
- 1 plum tomato
- 1 romaine heart
- ¼ oz fresh cilantro
- 4 oz Greek yogurt <sup>1</sup>
- 10 oz pkg ground lamb
- ¼ oz garam masala
- 2 Mediterranean pitas <sup>2,3,4</sup>

#### What you need

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

#### Tools

- microplane or grater
- medium nonstick skillet

#### Allergens

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

#### Nutrition per serving

Calories 850kcal, Fat 55g, Carbs 48g, Protein 41g



#### **1. Prep ingredients**

Finely grate <sup>1</sup>⁄<sub>2</sub> teaspoon garlic. Quarter cucumber lengthwise (peel first, if desired), then slice crosswise into <sup>1</sup>⁄<sub>2</sub>-inch pieces. Halve tomato, then cut into <sup>1</sup>⁄<sub>2</sub>inch pieces. Trim ends from romaine, quarter lengthwise, and cut lettuce crosswise into <sup>1</sup>⁄<sub>2</sub>-inch wide pieces; discard stem end. Pick cilantro leaves from stems; thinly slice stems, keeping leaves whole.

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2. Dress vegetables

In a medium bowl, whisk to combine **3** tablespoons oil and **1½ tablespoons** vinegar; season to taste with salt and pepper. Add tomatoes and all but ¼ cup of the cucumbers to dressing and toss to coat. Set aside until ready to serve.



3. Make tzatziki

In a small bowl, stir to combine **yogurt**, **sliced cilantro stems**, **remaining cucumbers**, and <sup>1</sup>/<sub>8</sub> **teaspoon of the grated garlic**. Season to taste with **salt** and **pepper**.



We've tailored the instructions below to match your recipe choices. Happy cooking!

#### 4. Make gyro mixture

Preheat broiler a with rack in the center.

In a medium bowl, combine **ground** lamb, remaining garlic, all of the garam masala, and ½ teaspoon salt



5. Cook gyro meat

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Place **lamb** in skillet and smash flat with a spatula, forming a 5-6 inch patty. Cook on one side, undisturbed, until outer edges are browned and crispy, 4-5 minutes. Flip and continue cooking until cooked through, about 1 minute. Transfer to a cutting board.



6. Finish & serve

Place **pitas** directly on center oven rack and toast until soft, about 1 minute per side (watch closely as broilers vary). Toss **romaine** with **dressed vegetables**. Cut **gyro** into ½-inch strips. Top pitas with **some of the tzatziki**. Top with **gyro**, **some of the salad**, and **cilantro leaves**. Serve **remaining salad** and **tzatziki** alongside. Enjoy!