

# DINNERLY



## Grilled Mediterranean Sliders with Zucchini, Peppers & Pita



20-30min



2 Servings

When we dip, you dip, we all dip. You want to make it a pita wrap? Go for it. You want to alternate bites of juicy patties spiced with Mediterranean flavors and charred veggie sticks dripping with creamy tahini sauce? You do you. We've got you covered!

## WHAT WE SEND

- 1 zucchini
- 1 bell pepper
- ¼ oz garam masala
- 2 Mediterranean pitas <sup>1,2,3</sup>
- 1 oz tahini <sup>1</sup>
- ¼ oz granulated garlic
- 10 oz pkg grass-fed ground beef

## WHAT YOU NEED

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

## TOOLS

- grill or grill pan

## 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

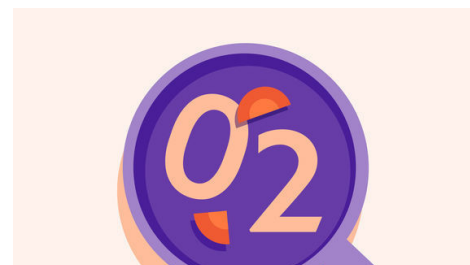
Calories 730kcal, Fat 40g, Carbs 43g, Protein 40g



### 1. Prep zucchini & pepper

Halve **zucchini** crosswise, then cut lengthwise into 1-inch wedges. Halve **pepper**, discard stem and seeds, and cut lengthwise into 1-inch wide strips.

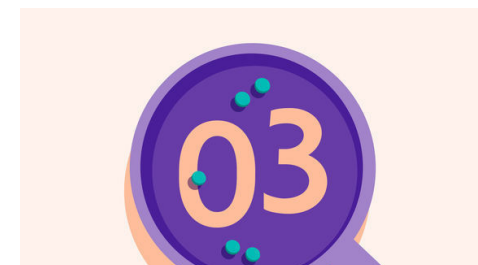
Toss veggies in a medium bowl with **2 teaspoons oil**; season with **salt** and **pepper**.



### 2. Shape sliders

Preheat a grill or grill pan over high.

In a medium bowl, mix to combine **ground beef**, **garam masala**, **¾ teaspoon salt**, and **a few grinds of pepper**. Form into 6 (3-inch) patties.



### 3. Grill veggies & sliders

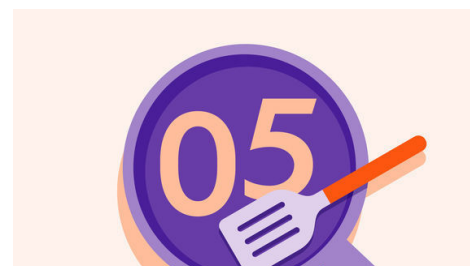
Lightly **oil** grill grates; add **peppers and zucchini**. Cover and grill over medium-high heat, turning occasionally, until lightly charred and tender, about 8 minutes. Transfer to a plate; cover to keep warm.

Grill **patties** over medium-high heat until lightly charred and slightly pink in the center, about 2 minutes per side (or longer for desired doneness). Transfer to plate with veggies.



### 4. Grill pitas

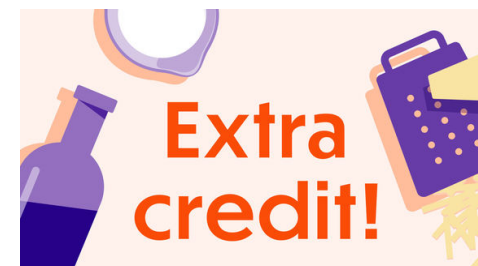
Lightly brush both sides of **pitas** with **oil**. Grill until lightly charred and crisp, about 1 minute per side (watch closely). Remove from grill and cut in half.



### 5. Make sauce & serve

In a small bowl, stir to combine **tahini**, **¼ teaspoon granulated garlic**, **1 teaspoon vinegar**, and **1 tablespoon oil**. Stir in **1 tablespoon water** at a time until creamy; season with **salt** and **pepper**.

Serve **Mediterranean sliders** with **zucchini**, **peppers**, **pitas**, and **tahini sauce** for dipping. Enjoy!



### 6. No grill, no problem!

Preheat broiler with a rack in the upper third. On a rimmed baking sheet, toss peppers and zucchini with 2 teaspoons oil; broil until lightly charred and tender, stirring halfway through, 8–10 minutes (watch closely). Broil sliders, flipping halfway through, about 2 minutes per side.