

DINNERLY



Grilled Mediterranean Lamb 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 lamb 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
- 10 oz pkg ground lamb
- ¼ oz garam masala
- 2 Mediterranean pitas ^{1,2,3}
- 1 oz tahini ¹
- ¼ oz granulated garlic

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 840kcal, Fat 54g, Carbs 52g, Protein 39g



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. In a medium bowl, toss veggies with 2 **teaspoons oil**; season with **salt** and **pepper**.



2. Shape sliders

Preheat a grill or grill pan over high.

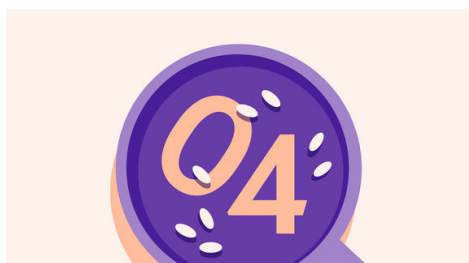
In a medium bowl, mix to combine **ground lamb**, **garam masala**, **¾ teaspoon salt**, and **a few grinds of pepper**. Form lamb mixture into 6 (3-inch) sliders.



3. Grill veggies and sliders

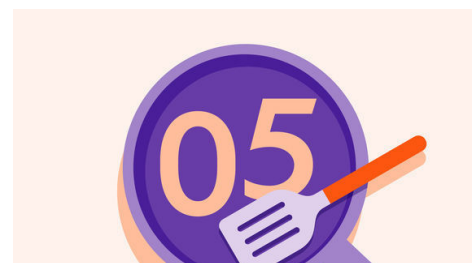
Lightly **oil** grates, then grill **peppers and zucchini**, covered, over medium-high, turning occasionally, until lightly charred and tender, about 8 minutes. Transfer to a plate; cover to keep warm.

Add **sliders** to grill and cook over medium-high 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

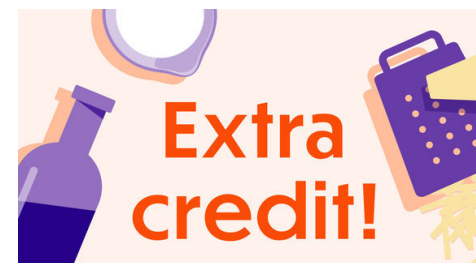
Brush both sides of each **pita** lightly with **oil**. Grill until lightly charred and crisp, about 1 minute per side (watch closely). Remove from grill and cut in half.



5. Make sauce & serve

In a small bowl, stir to combine **tahini**, **¼ teaspoon granulated garlic**, **1 teaspoon vinegar**, and **1 tablespoon oil** (mixture will be thick). Slightly thin by mixing 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 top rack 6 inches from the heat source. 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). Then, broil sliders, flipping halfway through, about 2 minutes per side.