

MARLEY SPOON



Fast! Greek-Inspired Beef Gyro

with Shepherd's Salad & Garlic Sauce



under 20min



2 Servings

We love everything about this gyro. It has all the components of your favorite Greek take-out spot but made from scratch in a flash. Here we stack spiced grass-fed ground beef onto toasted pita. The chopped cucumber and tomato salad with cilantro adds an element of crunch, either on top or on the side. But, our favorite part is the garlicky yogurt sauce that brings a cool creaminess and a ton of flavor to the table.

What we send

- garlic
- 1 large pkg grape tomatoes
- 1 cucumber
- 1 red onion
- 4 oz Greek yogurt ¹
- ½ lb pkg falafel
- ¼ oz garam masala
- 2 Mediterranean pitas ^{2,3,4}
- ¼ oz fresh cilantro

What you need

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper
- all-purpose flour ⁴

Tools

- 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 39g, Carbs 71g, Protein 45g



1. Prep ingredients

Finely chop **2 teaspoons garlic**. Cut **tomatoes** into 1-inch pieces. Halve **cucumber** lengthwise (peel if desired), then scoop out seeds with a spoon and cut into ½-inch pieces. Halve **onion**, then thinly slice.



4. Season beef

In a medium bowl, stir to combine **ground beef, remaining chopped garlic, all of the garam masala, 1 teaspoon flour, and a generous pinch each of salt and pepper.**



2. Make salad & dressing

In a medium bowl, whisk **2 tablespoons oil** and **1 tablespoon vinegar**; season to taste with **salt** and **pepper**. Add **cucumbers, tomatoes, and ¼ cup of the onions** to dressing; toss to coat. Set aside until step 6.



3. Make garlic sauce

Preheat broiler with a rack in the center. In a small bowl, combine **yogurt** and **½ teaspoon of the chopped garlic**. Slightly thin sauce by stirring in **1 teaspoon water** as needed. Season to taste with **salt** and **pepper**.



5. Cook beef & onions

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **remaining onions** and cook until softened, 2-3 minutes. Add **beef** to skillet, flattening and breaking up into large 2-inch pieces. Cook until browned all over and cooked through, 3-5 minutes. Season to taste with **salt** and **pepper**.



6. Toast pitas & serve

Place **pitas** directly on center oven rack and toast until soft, 1 minute per side (watch closely). Coarsely chop **cilantro leaves and stems**; stir half into **salad**. Serve **beef** on pitas, then use a slotted spoon to top with some of the salad. Drizzle with **garlic sauce** and sprinkle **remaining cilantro** over top. Serve **remaining salad** alongside. Enjoy!