

MARLEY SPOON



20-Min: Steak 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 savory shaved steak 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 container grape tomatoes
- 1 cucumber
- 1 medium red onion
- 4 oz Greek yogurt ²
- ½ lb shaved steak ³
- ¼ oz garam masala
- 2 Mediterranean pitas ^{4,3,1}
- ¼ oz fresh cilantro

What you need

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper
- all-purpose flour ¹

Tools

- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 630kcal, Fat 29g, Carbs 65g, Protein 30g



1. Prep ingredients

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



4. Season steak slices

In a medium bowl, combine **steak slices**, **remaining chopped garlic**, **all of the garam masala**, **1 teaspoon flour**, and a **generous pinch each of salt and pepper**; toss to coat.



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.



5. Cook steak & onions

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



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**.



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 **steak** 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!