

DINNERLY



Low-Cal Steak Shawarma with Mediterranean Salad



20-30min



2 Servings

A surefire way to bring a little life to the table is to serve up a meal you can eat with your hands! This dinner is finger-licking good and comes together in less than 30 minutes, because we get it—days are long, but time is short! We've got you covered!

WHAT WE SEND

- garlic
- 1 cucumber
- 2 plum tomatoes
- 2 (1 oz) pkts sour cream ⁷
- ½ lb pkg shaved steak ^{6,17}
- ¼ oz pkt garam masala
- 2 Mediterranean pitas ^{1,6,11}

WHAT YOU NEED

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

TOOLS

- medium nonstick skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

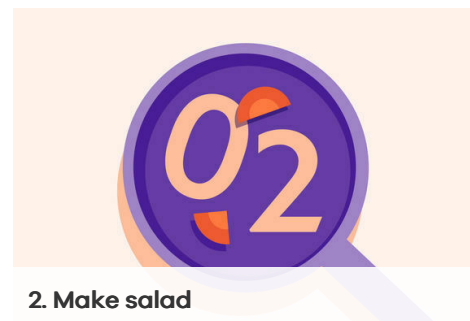
Calories 610kcal, Fat 34g, Carbs 53g, Proteins 25g



1. Prep veggies

Preheat broiler with top rack 6 inches from heat source.

Finely chop **2 teaspoons garlic**. Peel **cucumber**, halve lengthwise, then scoop out seeds; cut into ½-inch thick pieces. Halve **tomatoes** lengthwise, then cut into ½-inch pieces.



2. Make salad

In a medium bowl, whisk together **2 tablespoons oil** and **1 tablespoon vinegar**; season with **salt** and **pepper**. Add **cucumbers** and **tomatoes**, tossing to combine. Set aside until ready to serve.



3. Make garlic sauce

In a small bowl, combine **all of the sour cream** and **½ teaspoon of the chopped garlic**. Thin by adding **1 teaspoon water** at a time until it drizzles from a spoon. Season to taste with **salt** and **pepper**. Set aside until ready to serve.



4. Cook shaved steak

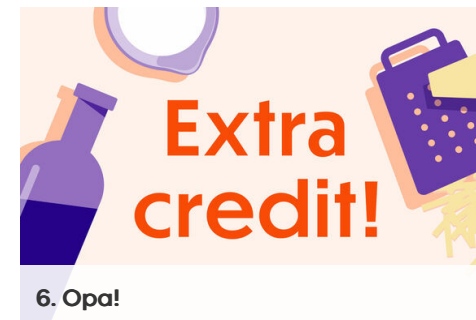
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **shaved steak**; cook, without stirring, until well browned on the bottom, about 1 minute. Break up into large 2-inch pieces. Add **3½ teaspoons garam masala** and **remaining chopped garlic**; cook, stirring once or twice, until steak is browned all over and cooked through, 2–4 minutes.



5. Finish & serve

Add **1 tablespoon water** to skillet with **steak**, scraping up any browned bits from the bottom; season to taste. Place **pitas** directly on top oven rack; broil until soft, about 1 minute (watch closely).

Divide **steak** between **pitas**. Using a slotted spoon, top with **some of the Mediterranean salad**, then drizzle **garlic sauce** over top. Serve **remaining salad** alongside. Enjoy!



6. Opa!

Amp up this Greek inspired dinner by stirring chopped green peppers, feta cheese, Kalamata olives, dried oregano, or red onions into your salad in step 2.