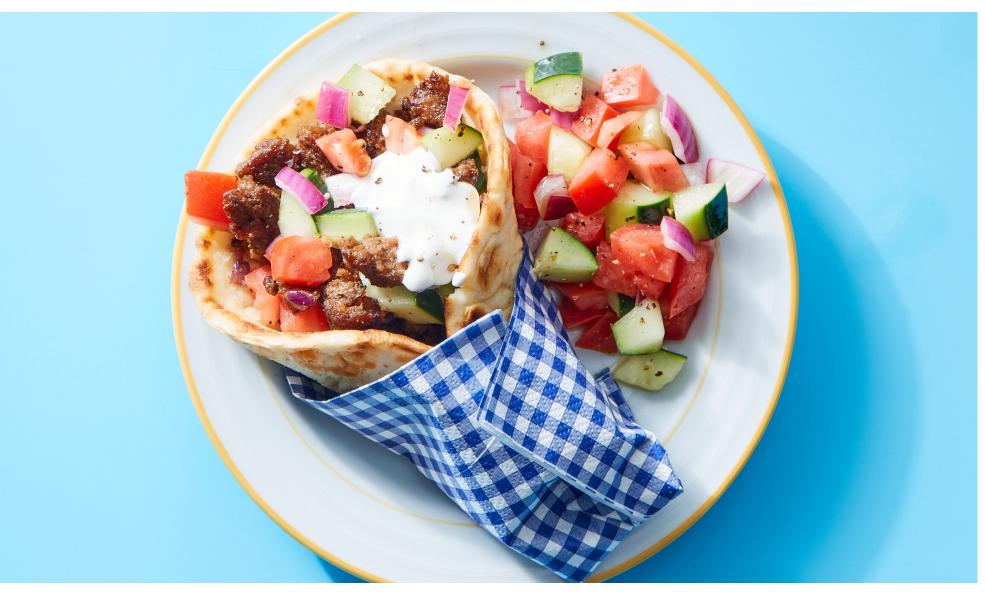
DINNERLY



Greek-Inspired Impossible Ground Gyro

with Chopped Shepherd's Salad

ca. 20min 🛛 🕺 2 Servings

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Are you a "yee-roh" or a "zhihr-oh" kind of person? No matter how you say it, this gyro will taste just as good. All you need is cumin-spiced Impossible patties, toasty pita, and a quick shepherd's salad made with marinated tomato, onion, and cucumbers. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 2 plum tomatoes
- 1 red onion
- 2 Mediterranean pitas 1,2,3
- $\frac{1}{2}$ lb pkg Impossible patties 2
- ¼ oz ground cumin
- 2 (1 oz) sour cream ⁴

WHAT YOU NEED

- olive oil
- red wine vinegar (or vinegar of your choice)
- kosher salt & ground pepper

TOOLS

• medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 45g, Carbs 71g, Protein 31g



1. Make shepherd's salad

Peel **cucumber**, if desired; cut into ½-inch pieces. Cut **tomatoes** into ½-inch pieces. Coarsely chop **onion**.

In a medium bowl, combine **tomatoes**, **cucumbers**, **half of the onions**, 3 **tablespoons oil**, and **1 tablespoon vinegar**; season to taste with **salt** and **pepper**. Set aside until ready to serve.



2. Cook Impossible ground

Lightly **oil** both sides of **pita**. Heat a medium skillet over medium. Add pita and toast until browned and golden, 30–60 seconds per side. Transfer to a plate. Wipe out skillet.

Heat **1 tablespoon oil** in same skillet over medium-high. Add **Impossible patties** and **remaining onions**. Cook, breaking up into smaller pieces, until browned, 5–7 minutes. Reduce heat to medium.



3. Finish & serve

Add **2 teaspoons cumin** to same skillet; cook, stirring, until fragrant, about 30 seconds. Add **2 tablespoons water**; bring to a simmer, scraping up any browned bits from bottom of skillet. Season to taste with **salt** and **pepper**.

Serve Impossible gyro and some of the shepherd's salad over pitas. Dollop sour cream over top and serve remaining salad alongside. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!