

DINNERLY



Impossible Ground Gyro Pita with Shredded Lettuce & Garlic Sauce



20-30min



2 Servings

Let us take you to dinner at a Greek taverna with this simplified, but super tasty, gyro. No spit-roasting necessary! Crumbled Impossible patties get the Mediterranean treatment, then served on a soft pita topped with crisp, shredded romaine, crunchy cucumbers, and a drizzle of garlic cream sauce. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 1 romaine heart
- ½ lb pkg Impossible patties³
- ¼ oz granulated garlic
- 2 Mediterranean pitas^{2,3,5}
- 4 oz tzatziki^{1,4}

WHAT YOU NEED

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

TOOLS

- medium skillet

ALLERGENS

Milk (1), Sesame (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 42g, Carbs 51g, Protein 29g



1. Prep veggies

Peel **cucumber**, halve lengthwise (remove seeds if desired), then thinly slice crosswise into half-moons.

Thinly slice **lettuce** crosswise, discarding stem end.



2. Marinate cucumbers

In a large bowl, whisk to combine **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add **cucumbers** and ½ teaspoon granulated garlic, and toss to coat. Set aside until ready to serve.



3. Season plant-based ground

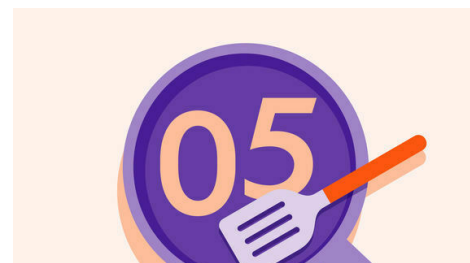
In a medium bowl, mix or knead to combine **Impossible patties** and ¼ **teaspoon granulated garlic**; season with **salt** and **pepper**.



4. Cook gyro patty

Preheat broiler with a rack in the center.

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **plant-based ground mixture** and smash flat with a spatula. Cook, undisturbed, until outer edges are browned and crispy, about 5 minutes. Flip and continue cooking until warmed through, about 1 minute. Transfer to a cutting board.

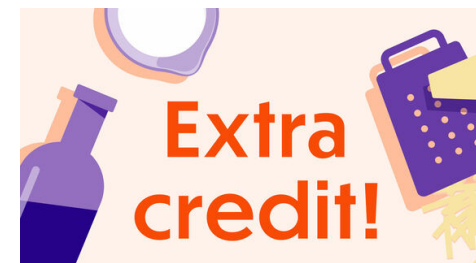


5. Finish & serve

While **gyro** cooks, place **pitas** directly on center oven rack and toast until soft, about 1 minute per side (watch closely as broilers vary).

To bowl with **cucumbers**, add **lettuce** and toss to coat. Cut **gyro** into ½-inch strips.

Divide **gyro** between **pitas**, drizzle with **tzatziki**, and top with **some of the salad**. Serve **remaining salad** alongside. Enjoy!



6. Spice it up!

With all the cooling ingredients piled high—cucumbers, romaine, sour cream—these gyros could use a little heat! Shake on some of your favorite hot sauce if you like a little spice. If that isn't your thing, add an extra hit of acid by serving a lemon wedge on the side for squeezing over top.