# **MARLEY SPOON**



## **Greek-Inspired Daring Plant Chicken Gyro**

with Chopped Salad & Garlic Sauce



under 20min 2 Servings



Greek take-out spot but made from scratch and in a flash. Here we stack savory plant-based chicken strips onto warm pita. A chopped cucumber and tomato salad with cilantro add a crunch element, either on top or on the side. Our favorite part is the garlicky yogurt sauce that brings a cool creaminess and a ton of flavor to the table.

We love everything about this gyro. It has all the components of your favorite

#### What we send

- qarlic
- 3 plum tomatoes
- 1 cucumber
- 1 red onion
- 4 oz Greek yogurt <sup>1</sup>
- · 8 oz pkg plant-based chicken<sup>3</sup>
- ¼ oz garam masala
- 2 Mediterranean pitas <sup>2,3,4</sup>
- 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

#### **Cooking tip**

Time saver: sandwich the grape tomatoes between two plastic deli lids, then cut through the middle to halve tomatoes.

#### **Alleraens**

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

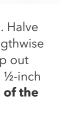
#### **Nutrition per serving**

Calories 630kcal, Fat 27g, Carbs 66g, Protein 38g



## 1. Prep ingredients

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





## 4. Season plant chicken

In a medium bowl, combine plant-based chicken, garam masala, remaining chopped garlic, 1 teaspoon flour, and a generous pinch each of salt and pepper. Toss to coat plant-based chicken.



2. Make salad

In a medium bowl, whisk to combine 2 tablespoons oil and 1 tablespoon vinegar; season to taste with salt and pepper. Add cucumbers, tomatoes, and 1/4 cup of the onions to dressing; toss to coat. Set aside until step 6.



5. Cook plant-based chicken

Heat 1 tablespoon oil in a medium nonstick skillet over medium-high. Add remaining onions and cook, stirring, until softened, 2-3 minutes. Add plant-based **chicken** and cook, stirring occasionally, until well browned and cooked through, 3-4 minutes. Season to taste with salt and pepper.



3. Make yogurt sauce

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



6. Toast pitas & serve

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