



EAST COAST-STYLE BEEF DONAIR

with Sweet Garlic Sauce and Frites

PRONTO



HELLO

DONAIR SAUCE

This East Coast garlicky mayo sauce combines sweet and savoury!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 1234



Beef Strips



Shawarma Spice Blend



White Wine Vinegar



Garlic



Mayonnaise



Coleslaw Cabbage Mix



Parsley



Red Onion, chopped



Pita Bread



Yellow Potato

BUST OUT

- Aluminum Foil
- Baking Sheet
- 2 Large Bowls
- Large Non-Stick Pan
- Paper Towel
- Garlic Press
- Parchment Paper
- Measuring Spoons
- Small Bowl
- Whisk
- Sugar (1 tsp | 2 tsp)
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Beef Strips 285 g | 570 g
- Shawarma Spice Blend 1 tbsp | 2 tbsp
- White Wine Vinegar 9 2 tbsp | 4 tbsp
- Garlic 10 g | 20 g
- Mayonnaise 3,9 2 tbsp | 4 tbsp
- Coleslaw Cabbage Mix 227 g | 454 g
- Parsley 20 g | 40 g
- Red Onion, chopped 56 g | 113 g
- Pita Bread 1 2 | 4
- Yellow Potato 340 g | 680 g

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Preheat the oven to **450°F** (to bake the frites and toast the pitas). Start prepping when the oven comes up to temperature!



1 BAKE FRITES Wash and dry all produce.* Cut the **potatoes** into ¼-inch fries. On a parchment-lined baking sheet, toss the **potatoes** and **half the shawarma spice** with **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Roast in the middle of the oven, until the **potatoes** are golden-brown, 25-28 min.



4 COOK BEEF Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then the **beef mixture**. Cook, stirring often, until the **beef** is browned and cooked through, 2-3 min per side. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.**) Transfer to a plate and cover with foil to keep warm. (**NOTE:** Cook in two batches for 4 ppl. Use 1 tbsp oil for each batch.)



2 MARINATE BEEF Meanwhile, mince or grate the **garlic**. Pat the **beef** dry with paper towels. In a large bowl, toss together the **beef, onions, remaining shawarma spice, half the garlic** and **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Set aside.



5 MAKE SAUCE Meanwhile, in a small bowl, combine the **mayo, remaining vinegar, remaining garlic** and **1 tsp sugar** (dbl for 4 ppl). Stir to combine. Set aside. Wrap the **pitas** in foil. Place on the top-third of the oven. Toast until warmed through and lightly golden, 2-3 min.



3 MAKE COLESLAW Roughly chop the **parsley**. In another large bowl, whisk together **1 tbsp vinegar** (dbl for 4 ppl) and **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Add the **coleslaw mix** and **half the parsley**. Toss to combine. Set aside.



6 FINISH AND SERVE Sprinkle the **remaining parsley** over the **fries**. Divide the **beef** and **coleslaw** between **pitas**. Drizzle over the **donair sauce**. Serve **remaining donair sauce** on the side to dip the **frites** into!

CRUNCHY

Add some fries to your pita for an extra crispy crunch!