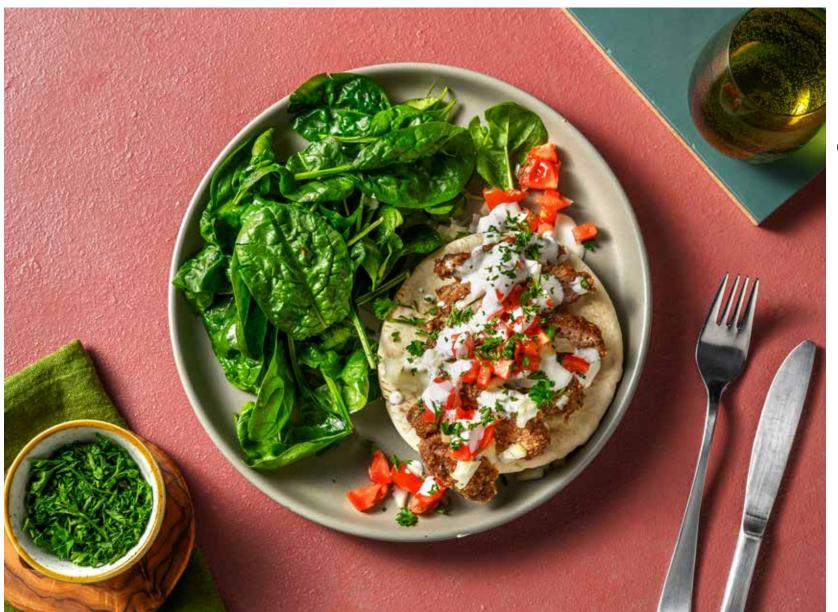


# East Coast-Style Donairs

with Garlic Sauce and Spinach Salad

Discovery

25 Minutes









Panko Breadcrumbs



Pita Bread





Garlic, cloves



Roma Tomato



Yellow Onion



Baby Spinach



Red Wine Vinegar



## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

#### **Bust out**

Baking sheet, measuring spoons, strainer, tongs, aluminum foil, medium pot, 2 large bowls, small bowl, measuring cups

# Ingredients

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	2 Person	4 Person
Ground Beef	250 g	500 g
Shawarma Spice Blend	1 tbsp	2 tbsp
Panko Breadcrumbs	⅓ cup	½ cup
Pita Bread	2	4
Garlic, cloves	2	4
Mayonnaise	4 tbsp	8 tbsp
Roma Tomato	80 g	160 g
Yellow Onion	56 g	113 g
Baby Spinach	113 g	227 g
Red Wine Vinegar	1 tbsp	2 tbsp
Parsley	7 g	7 g
Sugar*	1 ½ tsp	3 tsp
Oil*		
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F.

## **Allergens**

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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### Make donair beef

Combine ground beef, Shawarma Spice Blend, panko and ¼ tsp salt (dbl for 4 ppl) in a large bowl. Divide mixture in half (divide into quarters for 4 ppl) and tightly form each portion into 1-inch thick oval patties on a foil-lined baking sheet. Season with pepper. Roast in the top of the oven until cooked through, 12-14 min.\*\* Transfer patties to a cutting board. Cover with foil and let patties rest, 2-3 min.



#### Prep

While **donair beef** roasts, cut **tomato** into ¼-inch pieces. Peel, then mince or grate **garlic**. Peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch pieces. Roughly chop **parsley**.



## Make garlic sauce

Add garlic, mayo, 1 tbsp sugar and 1 tbsp water (dbl both for 4 ppl) to a small bowl. Season with salt and pepper, then stir to combine.



#### Make salad

Combine vinegar, ½ tbsp sugar and ½ tbsp oil (dbl both for 4 ppl) in another large bowl. Season with salt and pepper. Add spinach, then toss to coat.



## Steam pitas

Add **1 cup water** to a medium pot. Place a metal strainer or colander over top. Bring to a boil over high heat. Once boiling, add **one pita** to the strainer. Steam, using tongs to flip, until soft, 30 sec per side. Set aside on a plate and repeat with **remaining pita**. (TIP: You can skip this step if you don't want to warm the pitas!)



#### Finish and serve

Thinly slice donair beef. Divide pitas and salad between plates. Top pitas with donair beef, onions and tomatoes, then drizzle garlic sauce over top. Sprinkle with parsley.

## **Dinner Solved!**