



Mediterranean-Inspired Grilled Beef Kebabs

with Garlic Pitas and Summer Salad

Grill

35 Minutes



Ground Beef



Paprika-Cumin-Garlic Blend



Garlic Salt



Pita Bread



Parsley



Mini Cucumber



Mixed Olives



Spring Mix



Tzatziki



Red Wine Vinegar



Italian Breadcrumbs



Baby Tomatoes

HELLO TZATZIKI

A yogurt-based sauce found in cuisines ranging from Southeast Europe to the Middle East!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Bust out

Medium bowl, measuring spoons, silicone brush, aluminum foil, large bowl, small bowl, whisk

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Paprika-Cumin-Garlic Blend	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Pita Bread	2	4
Parsley	7 g	7 g
Mini Cucumber	66 g	132 g
Mixed Olives	30 g	60 g
Spring Mix	56 g	113 g
Tzatziki	56 ml	113 ml
Red Wine Vinegar	1 tbsp	2 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Baby Tomatoes	113 g	227 g
Sugar*	½ tsp	1 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.

Contact

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Prep veggies

- Halve **tomatoes**.
- Halve **cucumber** lengthwise, then cut into ½-inch half-moons.
- Roughly chop **parsley**.
- Roughly chop **olives**.
- Mix together **½ tsp garlic salt** and **½ tbsp oil** (dbl both for 4 ppl) in a small bowl. Set aside.



Grill kebabs

- Add **kebabs** to one side of the grill. Close lid and grill, flipping once, until cooked through, 4-5 min per side.**
- Transfer back to the large plate, then cover with foil to keep warm.



Make salad

- Whisk together **vinegar**, **½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl.
- Add **tomatoes**, **cucumbers**, **olives**, **half the parsley**, then **spring mix**. (**TIP**: Adding spring mix last ensures the leaves stay crisp)
- Set bowl aside.



Grill pitas

- Meanwhile, add **pitas** to the other side of the grill. Grill on one side until **pitas** are heated through and grill marks form, 1-2 min.
- Flip, brush with **garlic oil**, then grill on the other side until grill marks form, 1-2 min. (**TIP**: Keep an eye on pitas so they don't burn!)
- Remove from the grill, then cover with foil to keep warm.



Prep kebabs

- Add **Paprika-Cumin-Garlic Blend**, **breadcrumbs**, **remaining parsley** and **beef** to a medium bowl. Season with **½ tsp garlic salt** and **¼ tsp pepper** (dbl both for 4 ppl), then combine.
- Divide **beef mixture** into **4 equal portions** (8 portions for 4 ppl). Form **each portion** into a **4-inch-long log**.
- Place **kebabs** on a large plate and bring outside.



Finish and serve

- Toss **salad** to combine, then season with **salt** and **pepper**, to taste.
- Divide **grilled pitas** between plates, then top with **beef kebabs** and **some salad**.
- Dollop **tzatziki** over top.
- Serve **remaining salad** alongside.

Dinner Solved!