



Shawarma-Style Pitas

with Garlic Sauce and Spinach Salad

Discovery Quick 25 Minutes



Ground Beef



Shawarma Spice Blend



Panko Breadcrumbs



Pita Bread



Garlic, cloves



Mayonnaise



Roma Tomato



Yellow Onion



Baby Spinach



Red Wine Vinegar



Parsley



Mini Cucumber



Hummus

HELLO SHAWARMA SPICE BLEND

Our Shawarma Spice Blend is a unique blend of smoky, sweet and delicious!

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, 2 small bowls, measuring cups

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Shawarma Spice Blend	2 tbsp	4 tbsp
Panko Breadcrumbs	¼ 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
Mini Cucumber	66 g	132 g
Hummus	4 tbsp	8 tbsp
Sugar*	¾ tsp	1 ½ 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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Cook shawarma beef

Add **ground beef**, **Shawarma Spice Blend**, **panko** and **¼ tsp salt** (dbl for 4 ppl) to a large bowl. Season with **pepper**, then combine. Form **mixture** into **two 1-inch-thick oval patties** (4 for 4 ppl). Arrange on a foil-lined baking sheet. 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.



Make salad

Combine **vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in another large bowl. Season with **salt** and **pepper**. Add **spinach** and **cucumbers**, then toss to coat.



Prep

Meanwhile, cut **tomato** into ¼-inch pieces. Halve **cucumber** lengthwise, then cut into ¼-inch half-moons. Peel, then mince or grate **garlic**. Peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch pieces. Roughly chop **parsley**. Add **tomatoes**, **parsley** and **1 tsp oil** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.



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 **1 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!)



Make garlic sauce

Add **garlic**, **mayo**, **¼ tsp sugar** and **1 tbsp water** (dbl both for 4 ppl) to another small bowl. Season with **salt** and **pepper**, then stir to combine.



Finish and serve

Thinly slice **patties**. Divide **pitas** and **salad** between plates. Spread **hummus** over **pitas**, then top with **shawarma beef**, **onions** and **tomatoes**. Drizzle **garlic sauce** over top.

Dinner Solved!