



Shawarma-Style Pitas

with Garlic Sauce and Spinach Salad

Discovery

Quick

25 Minutes



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Ground Beef



Shawarma Spice Blend



Panko Breadcrumbs



Pita Bread



Garlic, cloves



Mayonnaise



Roma Tomato



Yellow Onion



Baby Spinach



Red Wine Vinegar



Parsley



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, small bowl, 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	160 g	320 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
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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1



Cook shawarma beef

- Add **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 for 2-3 min.

4



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 **remaining tomatoes**, then toss to coat.

2



Prep

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

5



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!)

3



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.

6



Finish and serve

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

Dinner Solved!