



Shawarma-Style Beef Wraps

with Garlic Sauce and Spinach Salad

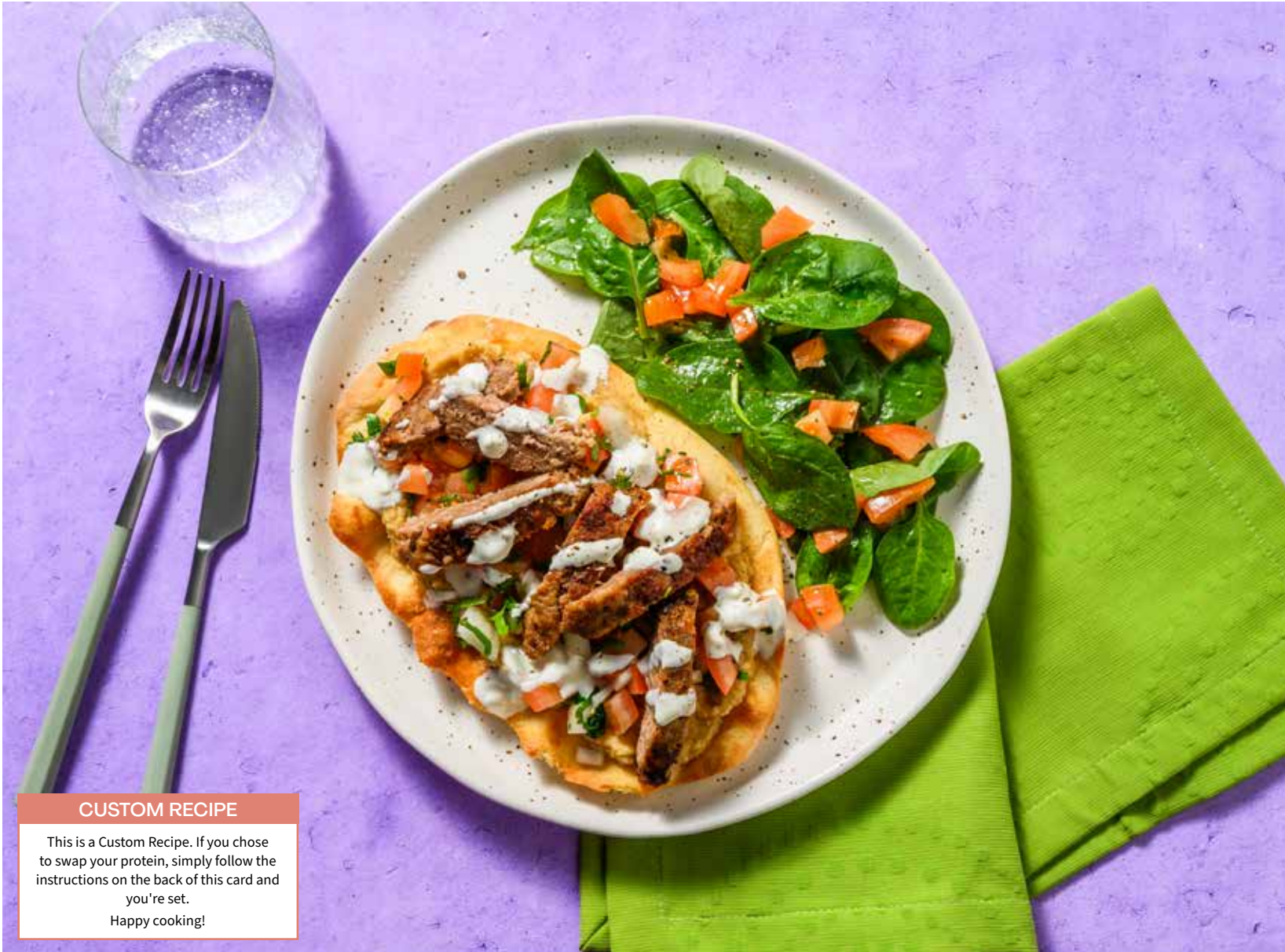
Discovery

Quick

25 Minutes



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Ground Beef



Ground Turkey



Flatbread



Mayonnaise



Roma Tomato



Baby Spinach



Yellow Onion



Parsley



Garlic, cloves



Panko Breadcrumbs



Hummus



Shawarma Spice Blend



Red Wine Vinegar

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

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.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

2 Baking sheets, measuring spoons, silicone brush, aluminum foil, parchment paper, 2 large bowls, 2 small bowls

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Flatbread	2	4
Mayonnaise	4 tbsp	8 tbsp
Roma Tomato	190 g	380 g
Baby Spinach	113 g	227 g
Yellow Onion	56 g	113 g
Parsley	7 g	7 g
Garlic, cloves	2	4
Panko Breadcrumbs	¼ cup	½ cup
Hummus	4 tbsp	8 tbsp
Shawarma Spice Blend	2 tbsp	4 tbsp
Red Wine Vinegar	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook beef and turkey 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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1



Cook shawarma beef

- Add **beef, Shawarma Spice Blend, panko** and **¼ tsp** (½ tsp) **salt** to a large bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 1-inch-thick oval patties** (4 patties 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 rest, 2-3 min.

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef**.**

4



Make salad

- Combine **remaining vinegar**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** in another large bowl. Season with **salt** and **pepper**.
- Add **spinach** and **remaining tomatoes**, then toss to combine.

2



Prep

- Cut **tomatoes** into ¼-inch pieces
- Peel, then mince or grate **garlic**.
- Peel, then cut **half the onion** (whole onion for 4 ppl) into ⅛-inch pieces.
- Roughly chop **parsley**.
- Add **parsley, onions, half the vinegar, half the tomatoes, 1 tsp** (2 tsp) **oil** and **½ tsp** (1 tsp) **sugar** to a small bowl.
- Season with **salt** and **pepper**, then stir to combine. Set aside.

5



Toast flatbreads

- Arrange **flatbreads** on a parchment-lined baking sheet.
- Brush with **½ tsp** (1 tbsp) **oil**. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with ½ tsp oil for each baking sheet.)
- Toast **flatbreads** in the **bottom** of the oven until softened, 2-3 min.

3



Make garlic sauce

- Add **garlic, mayo, ¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **water** to another small bowl.
- Season with **salt** and **pepper**, then stir to combine.

6



Finish and serve

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

Dinner Solved!