



# Turkey Shawarma Wrap

with Lemony Yogurt and Chopped Salad

Calorie Smart

30 Minutes



Turkey Scallopini



Pita Bread



Lemon



Baby Tomatoes



Mini Cucumber



Garlic



Spring Mix



Greek Yogurt



Shawarma Spice Blend

HELLO GREEK YOGURT

*High in protein, creamy and perfect as a base for turkey shawarma!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

### Garlic Guide for Step 4 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Extra: ½ tsp

## Bust Out

Baking sheet, measuring spoons, zester, aluminum foil, large bowl, small bowl, paper towels, large non-stick pan, whisk

## Ingredients

	2 Person	4 Person
Turkey Scallopini	340 g	680 g
Pita Bread	2	4
Lemon	1	1
Baby Tomatoes	113 g	227 g
Mini Cucumber	66 g	132 g
Garlic	3 g	6 g
Spring Mix	56 g	113 g
Greek Yogurt	100 g	200 g
Shawarma Spice Blend	½ tbsp	1 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

*Calorie Smart (650kcal or less) is based on a per serving calculation of the recipe's kilocalorie amount.*

## Contact

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### 1 Prep

Halve **tomatoes**. Cut **cucumber** into ½-inch pieces. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Peel, then mince or grate **garlic**.



### 2 Cook turkey

Pat **turkey** dry with paper towels. Season with **salt** and **pepper**, then sprinkle with ½ **tbsp Shawarma Spice Blend** (dbl for 4 ppl). Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **turkey**. Cook until golden-brown, 1-2 min per side. Transfer **turkey** to a baking sheet. Bake, in the **middle** of the oven, until cooked through, 8-10 min.\*\*



### 3 Warm pitas

While **turkey** bakes, pat **pitas** on both sides with damp paper towels. Wrap in foil, then bake directly on the **top** rack of the oven, until warmed through, 5-6 min.



### 4 Make lemony yogurt

While pitas warm, stir together **yogurt**, **lemon zest**, **1 tsp lemon juice** (dbl for 4 ppl) and ½ **tsp garlic** in a small bowl. (**NOTE:** Reference Garlic Guide.) Season with **salt** and **pepper**.



### 5 Make salad

Whisk together **1 tsp lemon juice**, ¼ **tsp sugar** and **2 tsp oil** (dbl all for 4 ppl) in a large bowl. Add **tomatoes**, **cucumbers** and **spring mix**. Season with **salt** and **pepper**, then toss to combine.



### 6 Finish and serve

Thinly slice **turkey**. Spread **lemony yogurt** over tops of **pitas**. Top with **turkey** and some of the **salad**, then fold **pitas** in half. Serve **remaining salad** on the side. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!