



Turkish-Style Lamb Flatbreads

with Chopped Salad and Tzatziki

Discovery

35 Minutes



Ground Lamb



Yellow Onion



Garlic, cloves



Turkish Spice Blend



Flatbread



Parsley



Roma Tomato



Baby Spinach



Red Wine Vinegar



Tzatziki



Tomato Sauce Base

HELLO TURKISH SPICE BLEND

A blend of robust herbs and spices to wake up your taste buds!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, slotted spoon, large bowl, parchment paper, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Yellow Onion	56 g	113 g
Garlic, cloves	1	2
Turkish Spice Blend	1 tbsp	2 tbsp
Flatbread	2	4
Parsley	7 g	7 g
Roma Tomato	160 g	320 g
Baby Spinach	56 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
Tzatziki	113 ml	226 ml
Tomato Sauce Base	2 tbsp	4 tbsp
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

Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl). Peel, then mince or grate **garlic**. Cut **tomatoes** into ¼-inch pieces. Roughly chop **parsley**.



Make salad

Meanwhile, combine **vinegar**, **½ tsp sugar** and **½ tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **spinach** and **half the tomatoes**. Season with **salt** and **pepper**, then toss to combine.



Cook lamb filling

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **lamb, onions, garlic** and **tomato sauce base**. Season with **Turkish Spice Blend**, **salt** and **pepper**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min.**



Finish and serve

Cut **flatbreads** into 2-inch strips. Divide **flatbreads** and **salad** between plates. Top **flatbreads** with **remaining tomatoes**. Dollop **tzatziki** onto **flatbreads**. Sprinkle **parsley** over top.

Dinner Solved!



Assemble and bake flatbreads

Arrange **flatbreads** on a parchment-lined baking sheet (**NOTE: For 4 ppl, use 2 parchment-lined baking sheets**). Using a slotted spoon, spread **lamb filling** over **flatbreads**. Bake **flatbreads** in the **middle** of the oven until golden-brown and slightly crispy, 7-8 min. (**NOTE: For 4 ppl, bake flatbreads in the middle and top of the oven, rotating sheets halfway through.**)