



Turkish-Style Lamb Flatbreads

with Chopped Salad and Garlic Aioli Drizzle

20-min



Ground Lamb



Flatbread



Roma Tomato



Mini Cucumber



Onion, chopped



Baby Spinach



Parsley



Marinara Sauce



Garlic Puree



Turkish Spice Blend



White Wine Vinegar



Mayonnaise

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.

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Flatbread	2	4
Roma Tomato	160 g	320 g
Mini Cucumber	132 g	264 g
Onion, chopped	56 g	113 g
Baby Spinach	56 g	113 g
Parsley	7 g	14 g
Marinara Sauce	½ cup	1 cup
Garlic Puree	1 tbsp	2 tbsp
Turkish Spice Blend	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 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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Cook lamb filling

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **lamb, onions** and **half the garlic puree**. Season with **Turkish Spice Blend, salt** and **pepper**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain any excess fat from the pan.
- Add **marinara sauce**. Stir to combine.



Make salad and aioli

- Combine **half the vinegar**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** in a large bowl. (**NOTE:** This is your salad dressing.)
- Add **spinach, cucumbers** and **half the tomatoes** to the bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.
- Add **mayo, remaining garlic puree, remaining vinegar**, **½ tbsp** (1 tbsp) **water** and **¼ tsp** (½ tsp) **sugar** to a small bowl. Stir to combine. (**NOTE:** This is your aioli.)



Toast and assemble flatbreads

- Meanwhile, arrange **flatbreads** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets).
- Toast in the **middle** of the oven until lightly toasted, 3-4 min.
- Carefully remove **toasted flatbreads** from the oven.
- Using a spoon, spread **lamb filling** over **toasted flatbreads**.
- Return **flatbreads** to the **middle** of the oven until golden-brown and slightly crispy, 4-6 min. (**NOTE:** For 4 ppl, bake flatbreads in the middle and top of the oven, rotating sheets halfway through.)



Finish and serve

- Cut **flatbreads** into quarters. Divide **flatbreads** and **salad** between plates.
- Top **flatbreads** with **remaining tomatoes**. Drizzle **garlic aioli** over top.
- Sprinkle **parsley** over top.

Dinner Solved!



Prep

- Meanwhile, cut **cucumbers** into ¼-inch slices.
- Cut **tomatoes** into ¼-inch pieces.
- Finely chop **parsley**.