



Steak Strip Gyro Mini Flatbreads

WITH MOZZARELLA AND TZATZIKI

15 Minute Meal Kits



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt
Baking Sheet, Microwave-Safe Bowl, Large Non-Stick Pan

Ingredients

- 2 oz. Sliced Red Onion
 - 1 Roma Tomato
 - 2 tsp. Beef Flavor Demi-Glace Concentrate
 - ½ oz. Crispy Fried Onions
 - 1 oz. Shredded Mozzarella
 - 2 oz. Tzatziki Dip
 - 4 Mini Naan Flatbreads
 - 1 tsp. Chimichurri Seasoning
- Customize It Options**
- 10 oz. Steak Strips
 - 20 oz. Double Portion Steak Strips
 - 12 oz. Impossible Burger
 - 10 oz. Diced Boneless Skinless Chicken Breasts

Difficulty Level

EASY

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/21878

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Preheat the broiler
- Prepare a baking sheet with foil



1. Prepare the Ingredients

- Place **onions** in a microwave-safe bowl and cover with a damp paper towel. Microwave until softened, 1-2 minutes.
- While onions microwave, core **tomato** and cut into ½" dice.
- Pat **steak strips** dry. Coarsely chop.

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches if necessary.
- If using **diced chicken**, pat dry. Follow same instructions as steak strips in Step 2, stirring occasionally until no pink remains and chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as steak strips in Step 2, breaking up until no pink remains and burger is heated through, 4-6 minutes.



2. Cook the Steak Strips

- Place a large non-stick pan over medium heat.
- Add 1 Tbsp. **olive oil**, microwaved **onion**, and a pinch of **salt** to hot pan. Stir occasionally until slightly caramelized, 2-4 minutes.
- Add **steak strips** and **chimichurri seasoning**. Stir occasionally until onion is browned, no pink remains on steak, and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Stir in **demi-glace** and 1 Tbsp. **water**. Bring to a simmer. Once simmering, remove from burner. Rest, 3 minutes.
- While steak cooks, continue recipe.



3. Toast the Flatbreads

- Place **flatbreads** on prepared baking sheet, flat side up.
- Place baking sheet under hot broiler. Broil until flatbreads begin to brown around edges, 1-2 minutes.
- *Don't text and broil! Keep an eye on oven as flatbreads may burn easily under broiler.*
- Carefully remove from broiler.



4. Bake Flatbreads and Finish Dish

- Top **flatbreads** evenly with **tomatoes**, **steak strip mixture**, then **cheese**. Place under hot broiler and broil again until cheese is melted, 2-3 minutes.
- Plate dish as pictured on front of card, drizzling with **tzatziki dip** and garnishing with **crispy onions**. Bon appétit!