



# Italian-Style Beef Gyros

WITH TZATZIKI AND FETA

Express Plus



### Prep & Cook Time

15-20 MIN

### Cook Within

4 DAYS

### Difficulty Level

EASY

### Spice Level

MEDIUM

### You Will Need

Olive Oil, Salt, Pepper  
2 Large Non-Stick Pans,  
Mixing Bowl

### Ingredients

- 2 tsp. Beef Flavor Demi-Glace Concentrate
- ½ oz. Feta Cheese Crumbles
- 4 Mini Naan Flatbreads
- 4 oz. Pepper and Onion Mix
- 2 oz. Tzatziki Dip

🔪 1 oz. Sliced Banana Peppers

### Customize It Options

- 10 oz. Steak Strips
- 8 oz. Shrimp
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 20 oz. Steak Strips
- 10 oz. Sliced Pork

### 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/21281](http://www.homechef.com/21281)

\*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, sesame, 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



### 1. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **pepper and onion mix** and a pinch of **salt** to hot pan. Stir occasionally until tender, 3-5 minutes.

### 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 breasts**, pat dry and season all over with a pinch of **salt** and **pepper**. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry and season all over with a pinch of salt and pepper. Follow same instructions as steak strips in Step 2, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **sliced pork**, follow same instructions as steak strips in Step 2, stirring occasionally until sliced pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.



### 2. Cook the Filling

- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season all over with a pinch of **salt** and **pepper**.
- Add steak strips to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **demi-glace** and 2 Tbsp. **water**. Stir occasionally until combined, 45-60 seconds.
- Remove from burner. Rest, 3 minutes.
- While filling cooks, continue recipe.



### 3. Heat Flatbreads and Prepare Ingredients

- Place another large non-stick pan over medium heat. Add **flatbreads** to hot pan and toast until golden brown on each side, 1-2 minutes.
- Remove from burner.
- While flatbreads toast, coarsely chop **banana peppers**.
- Combine 1 tsp. **water** and **tzatziki** in a mixing bowl. Set aside.



### 4. Finish the Dish

- Plate dish as pictured on front of card, filling **flatbreads** with **filling** and topping with **tzatziki**, **cheese**, and **banana peppers** (to taste). Bon appétit!