



NUTRITION per serving 83g carbohydrates 18g fat 46g protein 1568mg sodium



Calories
682



Prep & Cook Time
40-50 min.



Cook Within
5 days



Difficulty
Easy



Spice Level
Not Spicy



Beef Gyro Sandwich

with fries, cucumber, and yogurt tzatziki

IN YOUR BOX

- 1 Shallot
- 1 Russet Potato
- 2 Persian Cucumbers
- 2 Dill Sprigs
- 10 oz. Ground Beef
- ¼ cup Panko Breadcrumbs
- 4 oz. Greek Yogurt
- 1 Tbsp. Ground Cumin
- 2 Pita Flatbreads
- ¾ oz. Feta Cheese

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

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- 3 Mixing Bowls
- Box Grater
- Medium Oven-Safe Pan

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BEFORE YOU COOK

- ❑ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ❑ Preheat oven to **450 degrees**
- ❑ Thoroughly rinse produce and pat dry
- ❑ Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- ❑ **Shallots** bring a slightly assertive onion-garlic flavor when used raw. Use to taste when adding to **sandwich**. Speaking of shallot, it is used three times. Half the **minced shallot** is added to **beef**, remaining minced shallot is added to **tzatziki**, and **shallot slices** are added to **sandwich**.
- ❑ **Heads Up! Yogurt** is used twice. 1 Tbsp. is added to **beef** and remaining is added to **tzatziki**.
- ❑ **Heads Up! Cucumber** is used twice. **Grated cucumber** is added to **tzatziki**, and **cucumber rounds** are served on **sandwich**.

FROM THE CHEF

When forming meatballs, use wet hands to prevent sticking and avoid overworking meat for easy-to-shape, tender meatballs.

Did you know...

Gyro may be a culinary cousin of the shawarma, the doner kebab, and, somewhat more improbably, the Mexican tacos al pastor.



Prepare the Ingredients

Halve and peel **shallot**. Slice half the shallot into thin strips and finely mince other half. Place shallot strips in a mixing bowl and cover with cold water. Set aside 20 minutes. *Soaking shallots tames their sharp flavor.* While shallot sits, cut **potato** into eight wedges. Grate one **cucumber** on large holes of grater. Trim other cucumber and cut into ¼” rounds on an angle. Mince **dill**, leaves and stems.



Form Gyro Meatballs and Make Tzatziki

Form **gyro mix** into six golf ball-sized meatballs. Place a medium oven-safe pan over medium heat and add 2 tsp. **olive oil**. Add meatballs to hot pan and cook until browned, 6-8 minutes. Place pan in oven and bake until meatballs reach a minimum internal temperature of 145 degrees, 8-10 minutes. While meatballs bake, mix remaining **yogurt**, **grated cucumber**, remaining **minced shallot**, **dill**, and a pinch of **pepper** in another mixing bowl.



Roast the Potato

Place **potato wedges** on prepared baking sheet and add 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Use your hands to coat potato and spread into a single layer. Roast until tender and easily pierced, 18-22 minutes, flipping wedges once after 10 minutes. While potatoes cook, make gyro mix.



Toast the Flatbreads

Place **flatbreads** directly on oven rack and toast until warmed, 3-5 minutes.



Make the Gyro Mix

Thoroughly combine **beef**, **panko**, half the **minced shallot** (reserve remaining for tzatziki), 1 Tbsp. **yogurt** (reserve remaining for tzatziki), **cumin**, ½ tsp. **salt**, and a pinch of **pepper** in another mixing bowl.



Finish the Dish

Spread a dollop of **tzatziki sauce** on **flatbread**. Serve remaining sauce on side for dipping. Place **meatballs**, **cucumber rounds**, and **shallot slices** in flatbread. Garnish **fries** with **feta**. Place **sandwich** and fries on a plate.