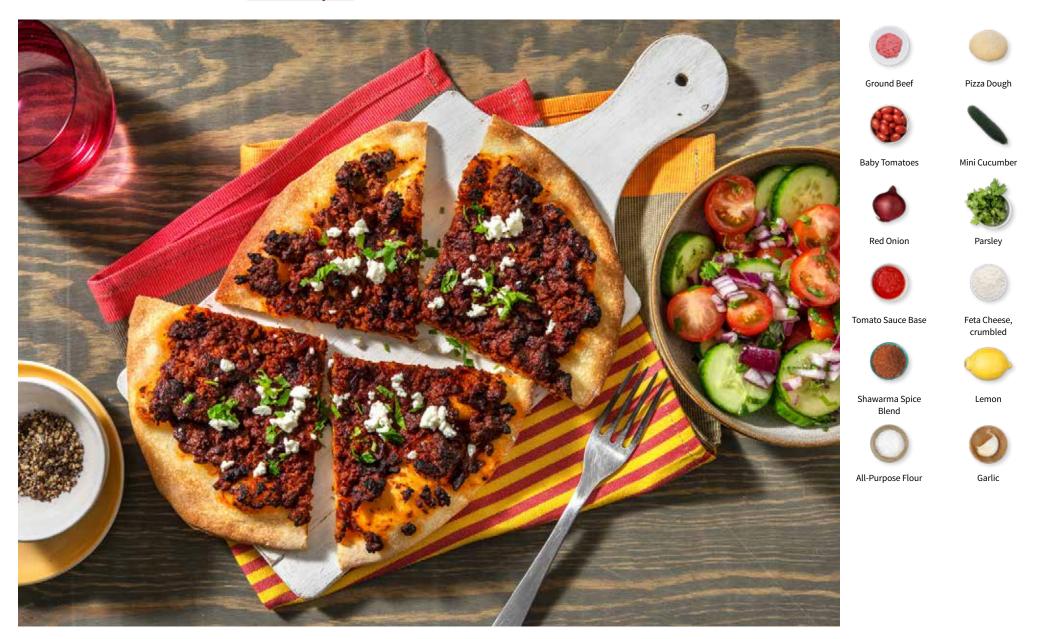


Middle Eastern Inspired Meat Pies

with Tomato Cucumber Salad

Discovery

35 Minutes



HELLO SHAWARMA SPICE BLEND Our shawarma spice blend is a unique blend of smoky, sweet and delicious!

Start here

- Before starting, preheat the oven to 475°F.
- Take pizza dough out of fridge to come to room temperature, about 30 mins before starting.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, large bowl, measuring cups, whisk, strainer, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Pizza Dough	340 g	680 g
Baby Tomatoes	113 g	227 g
Mini Cucumber	132 g	264 g
Red Onion	113 g	226 g
Parsley	7 g	14 g
Tomato Sauce Base	4 tbsp	8 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Shawarma Spice Blend	2 tbsp	4 tbsp
Lemon	1	2
All-Purpose Flour	2 tbsp	4 tbsp
Garlic	6 g	12 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Peel, then mince or grate **garlic**. Peel, then cut **onion** into ¼-inch pieces. Halve **tomatoes**. Cut **cucumbers** into ½-inch rounds. Roughly chop **parsley**. Juice **half the lemon**. Cut **remaining lemon** into wedges.



Stretch dough

Sprinkle both sides of **dough** with **flour**. (**TIP**: Use only enough flour so your hands don't stick to dough.) Divide **dough** into two equal pieces (dbl for 4 ppl) and stretch each piece into a rough oval shape on a baking sheet. (**NOTE**: Use 2 baking sheets for 4 ppl). Let **dough** rest in a warm place for 8-10 min.



Cook beef filling

While **dough** rests, heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **three-quarters of the onions**. Cook, stirring, until softened, 1-2 min. Add **garlic** and **beef** to the pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Carefully drain and discard excess fat. Sprinkle **Shawarma Spice Blend** over top, then cook until fragrant, 1 min. Add **tomato sauce base** and ¼ **cup water** (dbl for 4 ppl), then season with **salt** and **pepper**. Cook, stirring, until **sauce** thickens, 2-3 min.



Bake meat pies

With floured hands, stretch each **dough** again into a large oval shape, roughly 10x6-inches. (NOTE: The dough should hold its shape.) Spread **beef filling** evenly between each **dough**. Bake **pies** in the **middle** of the oven, until edges are golden-brown and crisp, 12-14 min. (NOTE: For 4 ppl, bake pies in the middle and top of the oven, rotating sheets halfway through cooking.)



Make salad

Whisk together **lemon juice**, **1 tbsp oil** (dbl for 2 ppl) in a large bowl. Add **tomatoes**, **cucumbers**, **remaining onions** and **half the parsley**. Season with **salt** and **pepper**, then toss to combine.



Finish and serve

Sprinkle **pies** with **feta** and **remaining parsley**. Squeeze over a **lemon wedge**, if desired. Cut **pies** in half or into quarters. Divide between plates. Serve **salad** alongside.

Dinner Solved!