



# Middle Eastern Inspired Meat Pies

with Tomato Cucumber Salad

Discovery

35 Minutes



Ground Beef



Pizza Dough



Baby Tomatoes



Mini Cucumber



Red Onion



Parsley



Tomato Sauce Base



Feta Cheese,  
crumbled



Shawarma Spice  
Blend



Lemon



All-Purpose Flour



Garlic

## 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 **tbps 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 **tbps 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!