



Middle Eastern-Inspired Meat Pies

with Tomato Cucumber Salad

Discovery

25 Minutes



Ground Beef



Flatbread



Baby Tomatoes



Mini Cucumber



Red Onion



Parsley



Tomato Sauce Base



Feta Cheese, crumbled



Shawarma Spice Blend



Paprika-Cumin-Garlic Blend



Lemon Garlic

HELLO SHAWARMA SPICE

Our shawarma spice is a unique blend of smoky, sweet and delicious!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, silicone brush, large bowl, parchment paper, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Flatbread	2	4
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	1 tbsp	2 tbsp
Paprika-Cumin-Garlic Blend	1 tbsp	2 tbsp
Lemon	1	2
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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1 Prep

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.



2 Cook beef filling

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 **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** and **Paprika-Cumin-Garlic Blend** over top, then cook, stirring, 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.



3 Bake meat pies

Place **flatbread** on a parchment-lined baking sheet. Brush the outer edges of **flatbread** with 1 **tbsp oil** (dbl for 4 ppl). Spread **beef filling** evenly between **each flatbread**. Bake **pies** in the **middle** of the oven until edges are golden-brown and crisp, 7-8 min. (**NOTE:** For 4 ppl, bake pies in the middle and top of the oven, rotating sheets halfway through.)



4 Make salad

While **pies** are baking, whisk together **lemon juice** and 1 **tbsp oil** (dbl for 4 ppl) in a large bowl. Add **tomatoes**, **cucumbers**, **remaining onions** and **half the parsley**. Season with **salt** and **pepper**, then toss to combine.



5 Finish pies

Sprinkle **pies** with **feta** and **remaining parsley**. Squeeze a **lemon wedge** over top, if desired. Cut **pies** in half or into quarters.



6 Finish and serve

Divide **meat pies** between plates. Serve **salad** alongside.

Dinner Solved!