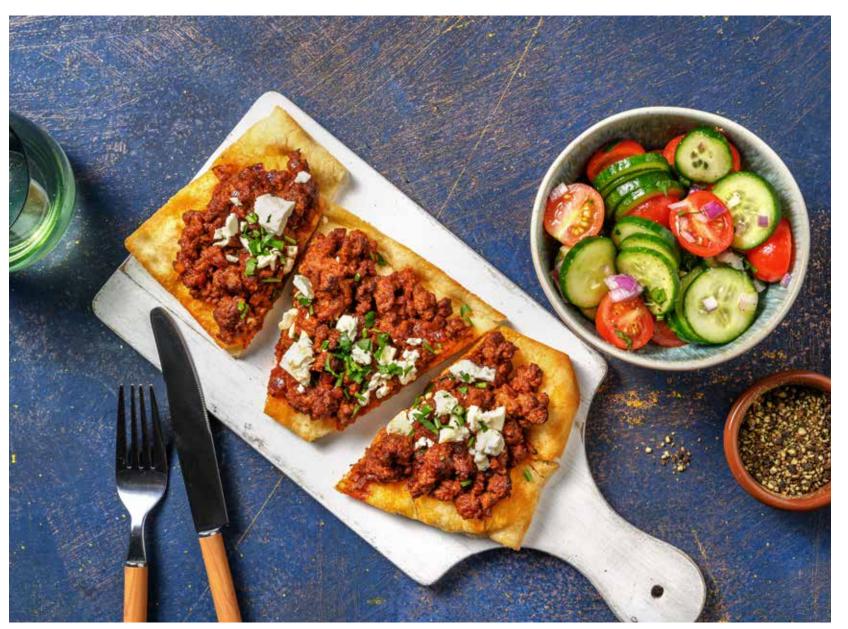


Middle Eastern-Inspired Meat Pies

with Tomato Cucumber Salad

Discovery

25 Minutes





Ground Beef





Baby Tomatoes









Red Onion



Feta Cheese,

crumbled

Mini Cucumber



Tomato Sauce Base



Shawarma Spice



Blend



Garlic

Paprika-Cumin-Garlic Blend

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

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	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	1/4 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*

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 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.



Cook beef filling

Heat a large non-stick pan over mediumhigh 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.



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.)



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.



Finish pies

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



Finish and serve

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

Dinner Solved!

^{*} Pantry items

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