



# Turkish-Style Lamb Flatbreads

with Chopped Salad and Tzatziki

Discovery

35 Minutes



Ground Lamb



Ground Beef



Yellow Onion



Garlic, cloves



Turkish Spice Blend



Flatbread



Parsley



Roma Tomato



Baby Spinach



Red Wine Vinegar



Tzatziki



### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

### HELLO TURKISH SPICE BLEND

*A blend of robust herbs and spices to wake up your taste buds!*

## Start here

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

## Bust out

Baking sheet, measuring spoons, slotted spoon, large bowl, parchment paper, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Ground Beef	250 g	500 g
Yellow Onion	56 g	113 g
Garlic, cloves	1	2
Turkish Spice Blend	1 tbsp	2 tbsp
Flatbread	2	4
Parsley	7 g	7 g
Roma Tomato	160 g	320 g
Baby Spinach	56 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
Tzatziki	113 ml	226 ml
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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 **half the onion** (whole onion for 4 ppl) into ¼-inch pieces. Peel, then mince or grate **garlic**. Cut **tomatoes** into ¼-inch pieces. Roughly chop **parsley**.



## Cook lamb filling

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **lamb, onions, garlic** and **half the tomatoes**. Season with **Turkish Spice Blend, salt** and **pepper**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min.\*\*



## CUSTOM RECIPE

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **lamb**.



## Assemble and bake flatbreads

Arrange **flatbreads** on a parchment-lined baking sheet (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets). Using a slotted spoon, spread **lamb filling** over **flatbreads**. Bake **flatbreads** in the **middle** of the oven until golden-brown and slightly crispy, 7-8 min. (**NOTE:** For 4 ppl, bake flatbreads in the middle and top of the oven, rotating sheets halfway through.)



## Make salad

While **flatbreads** bake, combine **vinegar**, **1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **remaining tomatoes** and **spinach**. Season with **salt** and **pepper**, then toss to combine.



## Finish and serve

Cut **flatbreads** into 2-inch strips. Divide **flatbreads** and **salad** between plates. Dollop **tzatziki** onto **flatbreads**. Sprinkle **parsley** over top.

## Dinner Solved!