

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

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MIDDLE EASTERN STEAK PITA WRAPS

Shawarma Spices, Garlic Herb Sauce & Greek Salad





CALORIES: 760

BUST OUT

- 2 PERSON | 4 PERSON
- Paper towels
- Pan
- BowlsPlastic wrap
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)



1 PREP



Red Onion

1 2 **Baby Lettuce**

111 Lemon

• Wash and dry produce.

• Halve, peel, and thinly slice half the onion (whole onion for 4). Halve lemon. Trim and discard root end from lettuce; chop leaves into bite-size pieces.



2 SIZZLE

10 oz 20 oz	11
Ranch Steak	Sh

FBSP 2 TBSP awarma Spice Blend

- Pat steak* dry. Thinly slice steak; season with Shawarma Spice Blend, salt, and pepper.
- Drizzle **oil** in a hot pan. Add **steak**; cook, stirring occasionally, until steak reaches desired doneness, 4-6 minutes



3 TOSS



4 oz 8 oz Grape Tomatoes

1/2 Cup | 1 Cup 1.5 oz 3 oz Feta Cheese **Greek Vinaigrette Contains: Milk** Contains: Eggs, Milk

- While steak cooks, in a microwavesafe bowl, mix onion, juice from half the lemon (whole lemon for 4), and a pinch of salt. Cover with plastic wrap and microwave until onion is tender. 30-40 seconds. Set aside to pickle.
- In a separate bowl, mix lettuce, tomatoes, feta, and vinaigrette.



4 SERVE



1 tsp | 2 tsp Hot Sauce 🍿

- Wrap pitas in damp paper towels; microwave for 20-30 seconds.
- Add **steak** in a line across the middle of each **pita**. Top with as much salad as you like. Drizzle with smoky garlic herb sauce; top with as much **pickled onion** (draining first) as you like and as much hot sauce as you like.



• Fold pitas in half to form wraps. Serve with any remaining salad on the side.