



SHAWARMA-SPICED BEEF & GOLDEN RAISIN PITAS

with Pickled Onion & Lemony White Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Red Onion



1 | 2
Lemon



10 oz | 20 oz
Ground Beef**



1 | 2
Ketchup



1 oz | 2 oz
Golden Raisins



1 TBSP | 2 TBSP
Shawarma Spice Blend



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



2 | 4
Pitas
Contains: Sesame, Wheat



1 tsp | 2 tsp
Hot Sauce



1.5 oz | 3 oz
Blue Corn Tortilla Chips
Contains: Sesame



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THERE TOO. SCAN HERE TO GET HELP!



**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

GOLDEN RAISINS

Their sweet flavor and chewy texture add balance to this savory dish.



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 950



IN A PICKLE

Microwaving the onion helps the salt dissolve, speeding up the pickling process.

BUST OUT

- 2 Small bowls
- Large pan
- Plastic wrap
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP & PICKLE ONION

- **Wash and dry produce.**
- Halve, peel, and thinly slice **half the onion (whole onion for 4 servings)**. Quarter **lemon**.
- In a small microwave-safe bowl, combine **sliced onion, juice from half the lemon**, and a **pinch of salt**. Cover with plastic wrap; microwave until softened, 30-40 seconds. Uncover and stir, then set aside to pickle.



3 WARM PITAS & MAKE SAUCE

- Meanwhile, wrap **pitas** in damp paper towels; microwave until warm and pliable, 30-40 seconds. Halve pitas; gently pull apart to create pockets. **TIP: Halve pitas one at a time to make opening easier and prevent sticking.**
- In a second small bowl, combine **mayonnaise, sour cream**, and **juice from one lemon wedge (two wedges for 4 servings)**. Taste and season with **salt** and **pepper**.



2 COOK BEEF

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **beef***, **ketchup**, **raisins**, **Shawarma Spice Blend**, a **big pinch of salt**, and **pepper**.
- Cook, breaking up meat into pieces, until cooked through, 4-6 minutes.



4 SERVE

- Fill **pita halves** with **beef**. Top with **white sauce**, **pickled onion (draining first)**, and as much **hot sauce** as you like.
- Divide **pitas** between plates. Serve with **tortilla chips** and any **remaining lemon wedges** on the side.

*Ground Beef is fully cooked when internal temperature reaches 160°.