



Lamb and Veggie Gyro

with Feta Yogurt Sauce

FAMILY 30 Minutes



-  Ground Lamb
-  Garlic
-  Feta Cheese,
-  Greek Yogurt
-  Zucchini
-  Sweet Bell Pepper
-  Lemon-Pepper Seasoning
-  Naan Bread
-  Red Onion
-  Dill

HELLO LEMON-PEPPER

This commonly used seasoning in Greek cuisine adds a citrusy flavour

Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

Bust Out

Baking Sheet, Garlic Press, Large Non-Stick Pan, Medium Bowl, Aluminum Foil, Measuring Spoons

Ingredients

	4 Person
Ground Lamb	500 g
Garlic	9 g
Feta Cheese	28 g
Greek Yogurt	200 g
Zucchini	200 g
Sweet Bell Pepper	160 g
Lemon-Pepper Seasoning	1 tbsp
Naan Bread	4
Red Onion	113 g
Dill	7 g
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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.



1. PREP

Core, then cut the **pepper** into ½-inch pieces. Peel, then cut the **onion** into ¼-inch pieces. Cut the **zucchini** into quarters lengthwise then into ¼-inch pieces. Roughly chop the **dill**. Peel, then mince or grate **garlic**.



2. COOK VEGGIES

Heat a large non-stick pan over medium-high heat. When pan is hot, add the **zucchini** and **peppers** to the dry pan. Season with **salt** and **pepper**. Cover and cook, flipping halfway through cooking, until the **veggies** are a dark golden-brown, 7-8 min. Transfer to a plate. Cover to keep warm.



3. MAKE SAUCE

While the **veggies** cook, stir together the **yogurt**, **dill** and **feta** in a medium bowl until mostly smooth. Season with **pepper**. Set aside.



4. COOK LAMB

Add ½ **tbsp oil**, then the **lamb** to the same pan. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min.** Season with **salt** and **pepper**. Add **onions**, **garlic** and **lemon-pepper seasoning**. Cook, stirring occasionally, until **onions** soften, 3-4 min. Remove from heat. Stir in the **charred veggies**.



5. TOAST NAAN

Arrange **half the naan** on a baking sheet. Broil in **middle** of oven, until warmed and golden-brown, 2-3 min. Repeat with the **remaining naan**. Lay **one naan** in the centre of a clean tea towel. With the help of the towel, fold the **naan** in half. Transfer the **folded naan** to a plate and cover with foil to keep warm. Repeat with **remaining naan**.



6. FINISH AND SERVE

Spread the **feta-yogurt sauce** on both sides of the **naan**. Top with the **lamb-veggie mixture**. Divide between plates.

Dinner Solved!

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