



# Turkish-Style Flatbreads

with Chopped Salad and Tzatziki

Discovery

35 Minutes



Ground Lamb



Yellow Onion



Garlic



Turkish Spice Blend



Flatbread



Parsley



Mini Cucumber



Roma Tomato



Baby Spinach



Red Wine Vinegar



Tzatziki

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
Yellow Onion	56 g	113 g
Garlic	3 g	6 g
Turkish Spice Blend	1 tbsp	2 tbsp
Flatbread	2	4
Parsley	7 g	7 g
Mini Cucumber	132 g	264 g
Roma Tomato	160 g	320 g
Baby Spinach	56 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
Tzatziki	56 ml	113 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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## 1 Prep

Peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch pieces. Peel, then mince or grate **garlic**. Halve **cucumbers** lengthwise, then cut into ¼-inch half-moons. Cut **tomatoes** into ¼-inch pieces. Roughly chop **parsley**.



## 4 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**, **cucumbers** and **spinach**. Season with **salt** and **pepper**, then toss to combine.



## 2 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.\*\*



## 5 Finish and serve

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



## 3 Assemble and bake flatbreads

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

## Dinner Solved!