



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Cucumber



1 | 2
Lemon



1 tsp | 1 tsp
Dried Oregano



½ Cup | 1 Cup
Feta Cheese
Contains: Milk



2 | 4
Pitas
Contains: Sesame,
Wheat



1 | 2
Tomato



8 oz | 16 oz
Fully Cooked
Beef Meatballs
Contains: Eggs, Milk,
Wheat



1 TBSP | 2 TBSP
Shawarma
Spice Blend



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



✓ **READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 710



BUST OUT

- Medium bowl
- Paper towels
- Large pan
- Olive oil (2 tsp | 2 tsp)
- Small bowl
- Kosher salt
- Black pepper

A CUT ABOVE

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time.

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SHAWARMA-SPICED BEEF MEATBALL PITAS

with Cucumber Salad & Feta Sauce

INSTRUCTIONS

- **Wash and dry produce.**
- Trim and thinly slice **half the cucumber** (all for 4 servings) into rounds. Halve **tomato** lengthwise; thinly slice into half-moons. Halve **lemon**.
- In a medium bowl, combine **sliced cucumber, tomato, half the oregano, juice from whole lemon**, and a **pinch of salt** (all the oregano and juice from both lemons for 4 servings).
- Pat **meatballs** dry with paper towels; cut into quarters. Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add meatballs, **Shawarma Spice Blend**, and **¼ cup water** (½ cup for 4 servings); cook, stirring occasionally, until liquid has reduced and meatballs are browned and warmed through, 3-5 minutes. Season with **salt**. Remove from heat and cover to keep warm.
- In a small bowl, combine **feta, sour cream, 1 TBSP water** (2 TBSP for 4 servings), and a **drizzle of olive oil**. Season with **salt and pepper** to taste.
- Wrap **pitas** in damp paper towels and microwave until warm and pliable, 10-15 seconds; halve crosswise.
- Fill **pitas** with **cucumber salad, meatballs**, and as much **feta sauce** as you like. (TIP: To fit in more filling, lay pitas flat before stuffing!) Divide between plates and serve.