

## **INGREDIENTS**

2 PERSON | 4 PERSON



Red Onion



Ketchup



Lemon

10 oz | 20 oz

Ground Beef\*\*

1 TBSP | 2 TBSP

Shawarma Spice Blend

2 | 4

Contains: Sesame. Wheat

loz 2 oz Golden Raisins



2 TBSP | 4 TBSP Mayonnaise **Contains: Eggs** 



1 tsp | 2 tsp Hot Sauce



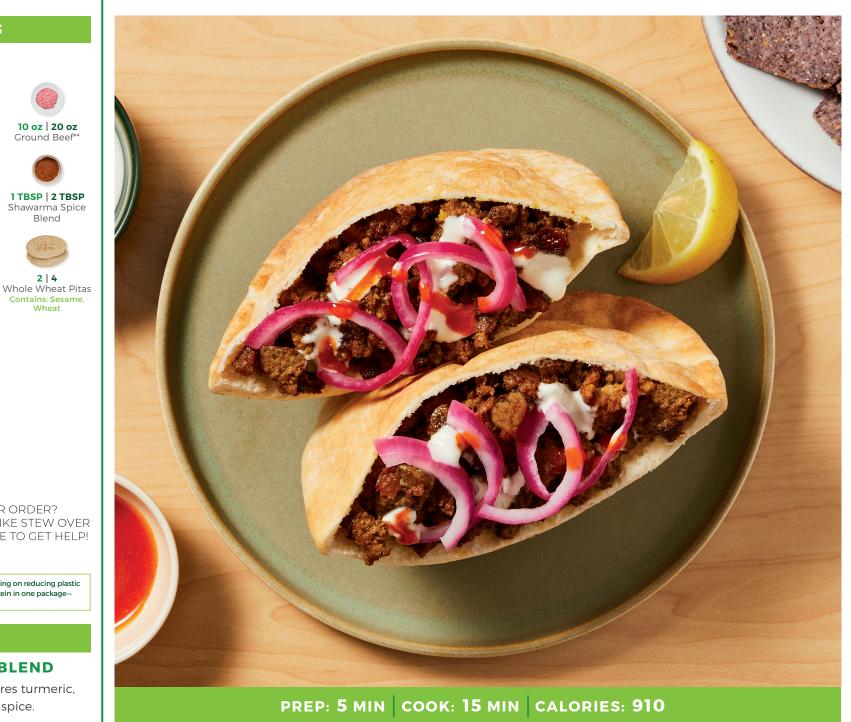
1½ TBSP | 3 TBSP Sour Cream Contains: Milk



Blue Corn Tortilla Chips Contains: Sesame

# **SHAWARMA-SPICED BEEF & GOLDEN RAISIN PITAS**

with Pickled Onion & Lemony White Sauce





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

\*\*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 packagerest assured it contains the correct amount.

## **HELLO**

#### SHAWARMA SPICE BLEND

This aromatic spice blend features turmeric, cumin, coriander, and allspice.



#### **IN A PICKLE**

Heating the onion in the microwave helps the salt dissolve and speeds 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)

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\*Ground Beef is fully cooked when internal temperature reaches  $160^{\circ}$ .



- 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.



- 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.



### **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.



- 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.

7K 19-30