



GREEK HAMBURGER PITA POCKETS

with Cucumber-Tomato Salad, Garlicky White Sauce & Feta

INGREDIENTS

2 PERSON | 4 PERSON



1 tsp | 2 tsp
Garlic Powder



1 | 2
Tomato



4 TBSP | 8 TBSP
Yogurt
Contains: Milk



2 | 4
Pitas
Contains: Wheat,
Sesame



1 | 2
Mini Cucumber



½ Cup(s) | 1 Cup(s)
Feta Cheese
Contains: Milk



10 oz | 20 oz
Ground Beef**



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

**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

FETA CHEESE

A briny, crumbly cheese that adds tangy flavor and creamy texture



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 730



SLICELY DONE

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.

BUST OUT

- Large pan
- Medium bowl
- Small bowl
- Paper towels
- Kosher Salt
- Cooking Oil
- Black Pepper
- Olive Oil

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.

HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your [#HelloFreshPics](#) with us [@HelloFresh](#)



1 COOK BEEF

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **beef**, **half the garlic powder** (you'll use the rest later), a **pinch of salt**, and **pepper**. Cook, breaking up meat into pieces, until cooked through, 4-6 minutes. Carefully drain any excess grease from pan.



3 MAKE SAUCE & SALAD

- In a small bowl, combine **yogurt** and **remaining garlic powder**. Taste and season with **salt** and **pepper**.
- In a medium bowl, combine **cucumber**, **tomato**, **feta**, a **drizzle of olive oil**, a **pinch of salt**, and **pepper**.



2 PREP

- Meanwhile, **wash and dry produce**. Quarter **cucumber** lengthwise; slice into ¼-inch-thick pieces. Dice **tomato** into ¼-inch pieces.



4 FINISH & SERVE

- 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 them from sticking. You can also toast them for added texture!**
- Spread insides of each **pita pocket** with as much **sauce** as you like, then fill with **beef** and **salad**. Drizzle any remaining sauce on top. Serve with any remaining salad on the side. **TIP: If you like things spicy, add a drizzle of your favorite hot sauce!**