



# BEEF SHAWARMA LETTUCE WRAPS

with Tomato & Garlicky White Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Tomato



2 TBSP | 4 TBSP  
Yogurt  
Contains: Milk



5 tsp | 10 tsp  
Red Wine Vinegar



1 tsp | 2 tsp  
Garlic Powder



1 | 2  
Baby Lettuce



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 | 2  
Chicken Stock Concentrate



1 TBSP | 2 TBSP  
Shawarma Spice Blend



1 | 2  
Shallot



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.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Ground Turkey

Calories: 460



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 570



HELLO

## SHAWARMA SPICE BLEND

An aromatic blend of turmeric, cumin, coriander, and allspice

## NICE SLICE

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

## BUST OUT

- 2 Small bowls
- Whisk
- Large pan
- Kosher Salt
- Black Pepper
- Cooking Oil
- Sugar

## MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

## HOW WAS YOUR MEAL?



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### 1 PREP

- **Wash and dry produce.**
- Halve, peel, and thinly slice **shallot**. Trim and discard root end from **lettuce**; separate leaves. Reserve 6 whole lettuce leaves (**12 leaves for 4 servings**); finely chop remaining lettuce. Halve **tomato** lengthwise and thinly slice crosswise into half-moons.



### 2 PICKLE SHALLOT

- In a small microwave-safe bowl, combine **shallot**, **vinegar**, **½ tsp sugar**, and **¼ tsp salt** (**1 tsp sugar and ½ tsp salt for 4 servings**). Microwave until shallot turns pink, 30-60 seconds.
- Set aside to pickle, stirring occasionally.



### 3 COOK BEEF

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **beef\***, **stock concentrate**, **2 tsp Shawarma Spice Blend** (**4 tsp for 4 servings**) (**be sure to measure—we sent more!**), **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.

 Swap in **turkey\*** for beef.



### 4 MIX SAUCE

- While beef cooks, in a second small bowl, whisk together **yogurt**, **mayonnaise**, and **remaining garlic powder**. Taste and season with **salt** and **pepper**.



### 5 ASSEMBLE WRAPS


- Fill **lettuce leaves** with **shredded lettuce**, **beef**, **tomato**, and **pickled shallot** (**draining first**).



### 6 SERVE

- Divide **lettuce wraps** between plates and drizzle with as much **white sauce** as you like. Serve.

\*Ground Meat is fully cooked when internal temperature reaches 160°.

 \*Ground Poultry is fully cooked when internal temperature reaches 165°.