



Halifax Style Donairs

with Garlic Sauce and Spring Mix Salad

Discovery

25 Minutes



Ground Beef



Shawarma Spice Blend



Panko Breadcrumbs



Pita Bread



Garlic



Mayonnaise



Roma Tomato



Onion, chopped



Spring Mix



Red Wine Vinegar



Parsley

HELLO SHAWARMA SPICE

Our shawarma spice is a unique blend of smoky, sweet and delicious!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, strainer, tongs, aluminum foil, medium pot, large bowl, small bowl

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Shawarma Spice Blend	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Pita Bread	2	4
Garlic	6 g	12 g
Mayonnaise	4 tbsp	8 tbsp
Roma Tomato	80 g	160 g
Onion, chopped	56 g	113 g
Spring Mix	113 g	227 g
Red Wine Vinegar	1 tbsp	2 tbsp
Parsley	7 g	14 g
Sugar*	1 ½ tbsp	3 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Make donair beef

Combine **ground beef**, **Shawarma Spice Blend**, **panko** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. Divide in half (divide into four for 4 ppl) and tightly form each portion into 1-inch thick oval **patties** on a foil-lined baking sheet. Season with **pepper**. Roast in the **top** of the oven, until cooked through, 12-14 min.** Transfer to a cutting board and cover with foil to rest, 2-3 min.



Make salad

Combine **vinegar**, **½ tbsp sugar** and **½ tbsp oil** (dbl both for 4 ppl) in a large bowl. Toss in **spring mix** to coat. Season with **salt** and **pepper**.



Prep

While **donair beef** roasts, cut **tomato** into ¼-inch pieces. Peel, then mince or grate **garlic**. Roughly chop **parsley**.



Steam pitas

Add **1 cup of water** to a medium pot. Place a metal strainer or colander over top. Bring to a boil over high heat. When the **water** is boiling, add **one pita** to the strainer. Steam, using tongs to flip, until soft, 30 sec per side. Set aside on a plate and repeat with **remaining pita**. (**NOTE:** You can skip this step if you don't want to warm the pitas!)



Make garlic sauce

Combine **garlic**, **mayonnaise**, **1 tbsp sugar** and **1 tbsp water** (dbl both for 4 ppl) in a small bowl. Season with **salt** and **pepper**.



Finish and serve

Thinly slice the **donair beef**. Divide **pitas** and **salad** between plates. Top **pitas** with sliced **donair beef**, **chopped onions** and **tomatoes**, then drizzle **garlic sauce** over top. Sprinkle **parsley** over top.

Dinner Solved!