



TURKISH BEEF 'DONER' IN A PITA

with DIY Garlic Tourn Sauce

FAMILY



HELLO DONER

Doner is a Turkish kebab, made of seasoned slow-cooked meat

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 663



Beef Strips



Pita Bread



Parsley



Garlic



Mayonnaise



Turkish Spice Blend



Roma Tomato



Mini Cucumber



Red Onion, sliced



Lemon

BUST OUT

- Aluminum Foil
- Baking Sheet
- Garlic Press
- Measuring Spoons
- Large Bowl
- Large Non-Stick Pan
- Paper Towel
- 2 Large Bowls
- Silicone Brush
- Small Bowl
- Whisk
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

4-person

- Beef Strips 570 g
- Pita Bread 1 4
- Parsley 20 g
- Garlic 20 g
- Mayonnaise 3,9 4 tbsp
- Turkish Spice Blend 2 tbsp
- Roma Tomato 160 g
- Mini Cucumber 132 g
- Red Onion, sliced 113 g
- Lemon 1

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Preheat your oven to **425°F** (to toast pitas). Start prep when oven comes up to temp! In Step 1, adding the minced garlic to the lemon juice before making your DIY toum sauce will help mellow the pungent flavour of garlic!



1 PREP
Wash and dry all produce.* Mince or grate the **garlic**. Juice **half the lemon**. Cut the **remaining lemon** into wedges. Finely chop the **parsley**. Cut the **tomatoes** into ¼-inch cubes. Cut the **cucumbers** into ¼-inch cubes. In a small bowl, stir together **¼ tsp minced garlic** and **2 tsp lemon juice**. Set aside.



4 TOAST PITAS
Meanwhile, on a baking sheet, arrange the **pitas** and brush each with **1 tsp oil**. Toast in the middle of the oven, until the **pitas** are warmed through, 3-4 min. (**NOTE:** Use two baking sheets if your baking sheet is small.)



2 MARINATE BEEF
Pat the **beef** dry with paper towels and cut strips into 1-inch pieces. In a large bowl, toss together the **beef, onions, Turkish spice blend, remaining garlic** and **1 tbsp oil**. Season with **salt** and **pepper**. Set aside. In another large bowl, add the **tomatoes, parsley, cucumber, 1 tbsp oil** and **½ tsp lemon juice**. Stir to combine. Season with **salt** and **pepper**. Set aside.



5 MAKE TOUM
Meanwhile, in the same small bowl (from Step 1) with the **garlic** and **lemon juice**, whisk in the **mayo**.



3 COOK BEEF
Heat a large non-stick pan over medium-high heat. When pan is hot, add **1 tbsp oil**, then **half the beef mixture**. Cook, stirring occasionally, until **onions** soften and **beef** is cooked through, 4-6 min. (**TIP:** Cook to a minimum internal temp. of 71°C/160°F.**) Transfer to a plate and cover with foil. Repeat with another **1 tbsp oil** and **remaining beef mixture**.



6 FINISH AND SERVE
Divide the **toasted pitas** between plates, then top with the **doner beef** and **veggie salad**. Spoon over the **toum**.

DRIZZLE

This lemony garlic toum sauce is a staple in many Middle-Eastern recipes. Drizzle away!