












Turkish-Style Flatbreads

with Chopped Salad and Tzatziki

Discovery

35 Minutes



-  Ground Lamb
-  Yellow Onion
-  Garlic
-  Turkish Spice Blend
-  Flatbread
-  Parsley
-  Mini Cucumber
-  Roma Tomato
-  Baby Spinach
-  Red Wine Vinegar
-  Tzatziki

HELLO TURKISH SPICE BLEND

A blend of robust herbs and spices to wake up your taste buds!

Start here

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

Bust out

Baking sheet, measuring spoons, slotted spoon, large bowl, parchment paper, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Yellow Onion	56 g	113 g
Garlic	3 g	6 g
Turkish Spice Blend	1 tbsp	2 tbsp
Flatbread	2	4
Parsley	7 g	7 g
Mini Cucumber	132 g	264 g
Roma Tomato	160 g	320 g
Baby Spinach	56 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
Tzatziki	56 ml	113 ml
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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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1 Prep

Peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch pieces. Peel, then mince or grate **garlic**. Halve **cucumbers** lengthwise, then cut into ¼-inch half-moons. Cut **tomatoes** into ¼-inch pieces. Roughly chop **parsley**.



4 Make salad

While **flatbreads** bake, combine **vinegar**, **1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **remaining tomatoes**, **cucumbers** and **spinach**. Season with **salt** and **pepper**, then toss to combine.



2 Cook lamb filling

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **lamb**, **onions**, **garlic** and **half the tomatoes**. Season with **Turkish Spice Blend**, **salt** and **pepper**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min.**



5 Finish and serve

Cut **flatbreads** into 2-inch strips. Divide **flatbreads** and **salad** between plates. Dollop **tzatziki** onto **flatbreads**. Sprinkle **parsley** over top.



3 Assemble and bake flatbreads

Arrange **flatbreads** on a parchment-lined baking sheet (**NOTE:** For 4 ppl, use two parchment-lined baking sheets). Spread **lamb filling** over **flatbreads** with a slotted spoon. Bake **flatbreads** in the **middle** of the oven until golden-brown and **flatbread** is slightly crispy, 7-8 min. (**NOTE:** For 4 ppl, bake flatbreads in the middle and top of the oven, rotating sheets halfway through.)

Dinner Solved!