



# Turkish-Style Lamb Flatbreads

with Chopped Salad and Garlic Aioli Drizzle

Discovery

35 Minutes



Ground Lamb



Yellow Onion



Garlic, cloves



Turkish Spice Blend



Flatbread



Marinara Sauce



Roma Tomato



Baby Spinach



White Wine Vinegar



Mayonnaise



Mini Cucumber

## 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, cloves	1	2
Turkish Spice Blend	1 tbsp	2 tbsp
Flatbread	2	4
Marinara Sauce	½ cup	1 cup
Roma Tomato	160 g	320 g
Baby Spinach	56 g	113 g
White Wine Vinegar	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Mini Cucumber	66 g	132 g
Sugar*	½ tsp	1 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.*

## Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



## Prep

- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Peel, then mince or grate **garlic**.
- Cut **cucumbers** into ¼-inch slices.
- Cut **tomatoes** into ¼-inch pieces.



## Make salad and aioli

- Meanwhile, combine **half the vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl.
- Add **spinach, cucumbers** and **half the tomatoes**. Season with **salt** and **pepper**, then toss to combine.
- Add **mayo, remaining garlic, remaining vinegar** and **¼ tsp sugar** (dbl for 4 ppl). Stir to combine.



## 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** and **half the garlic**. Season with **Turkish Spice Blend, salt** and **pepper**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain any excess fat from the pan.
- Add **marinara sauce**. Stir to combine.



## Finish and serve

- Cut **flatbreads** into quarters. Divide **flatbreads** and **salad** between plates.
- Top **flatbreads** with **remaining tomatoes**. Drizzle **garlic aioli** over top.

## Dinner Solved!



## Toast and assemble flatbreads

- Meanwhile, arrange **flatbreads** on a parchment-lined baking sheet (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets).
- Toast in the **middle** of the oven until lightly toasted, 4-5 min.
- Carefully remove **toasted flatbreads** from the oven.
- Using a slotted spoon, spread **lamb filling** over **toasted flatbreads**.
- Return **flatbreads** to the **middle** of the oven until golden-brown and slightly crispy, 7-8 min. (**NOTE:** For 4 ppl, bake flatbreads in the middle and top of the oven, rotating sheets halfway through.)