

Spiced Beef Pitas & Garlic Labneh

with Arugula & Date Salad

PREP TIME: 5 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

This recipe is inspired by the flavors of a Greek gyro—a hearty sandwich of rotisserie-cooked meat served in a flatbread. Our take showcases quick-cooking, thin-sliced beef sautéed with a blend of za’atar and Aleppo pepper, then layered onto soft pitas along with garlic-seasoned labneh (a rich, creamy cheese made by straining yogurt). A unique salad of arugula and dates balances out the rich sandwiches with peppery and sweet notes.



BLUE APRON WINE PAIRING:

Alma Rosa Pinot Noir, 2015

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Ingredients



10 oz
THINLY SLICED
BEEF



2
POCKETLESS
PITAS



1 clove
GARLIC



2 oz
ARUGULA

KNICK KNACKS:



1 Tbsp
BEEF SPICE
BLEND*



1 oz
DEGLET NOOR
DATES



Did You Know?

“Deglet noor”
means “date of
light” in Arabic.



2 Tbsp
APPLE CIDER
VINEGAR



1/4 cup
LABNEH CHEESE

* Za’atar & Aleppo Pepper



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and roughly chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Roughly chop the dates.

2 Make the garlic labneh:

- ☐ In a bowl, combine the **labneh**, **1 teaspoon of water**, and **as much of the garlic paste as you'd like**. Drizzle with olive oil and stir to combine; season with salt and pepper to taste.



3 Cook the beef:

- ☐ Using your hands, separate the **sliced beef** and pat dry with paper towels; transfer to a bowl. Season with salt, pepper, and the **spice blend**; toss to coat.
- ☐ In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the seasoned beef in a single, even layer and cook, without stirring, 2 to 3 minutes, or until browned on the first side. Continue to cook, stirring constantly, 30 seconds to 1 minute, or until browned and just cooked through.
- ☐ Add **half the vinegar**. Cook, stirring frequently, 30 seconds to 1 minute, or until well combined. Turn off the heat.

4 Warm the pitas:

- ☐ While the beef cooks, place the **pitas** on a sheet pan. Warm in the oven 2 to 3 minutes, or until heated through and pliable.
- ☐ Remove from the oven; carefully transfer to a clean, dry work surface.



5 Assemble the pita sandwiches:

- ☐ Divide the **garlic labneh** between the **warmed pitas**. Top with the **cooked beef** and a drizzle of olive oil.



6 Make the salad & plate your dish:

- ☐ To make the dressing, in a bowl, whisk together the **remaining vinegar** and a drizzle of olive oil until well combined; season with salt and pepper.
- ☐ In a medium bowl, combine the **arugula** and **dates**; season with salt and pepper. Add enough of the dressing to coat the salad (you may have extra dressing); toss to mix. Season with salt and pepper to taste.
- ☐ Divide the **pita sandwiches** and salad between 2 dishes. Enjoy!

