

Marinated Beef Pitas

with Sugar Snap Pea & Radish Salad

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

This meal takes its cue from the bright, savory flavors of the Mediterranean and Middle East. We're filling warm pitas with a satisfying combination of hearty sautéed beef and crunchy cucumber mixed with yogurt and lemon juice. (To give our beef extra depth of flavor, we're first marinating it in a combination of tahini and garlic.) On the side, a bright salad of radishes and sugar snap peas—cooked briefly, then shocked in ice water to lock in their fresh flavor—balances out the rich sandwiches.



MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
THINLY SLICED
BEEF



2
PITAS



4 oz
SUGAR SNAP PEAS



3
RADISHES



2 cloves
GARLIC



1
CUCUMBER



1
LEMON

KNICK KNACKS:



2 Tbsp
TAHINI



1/2 cup
PLAIN GREEK
YOGURT

Did You Know?

Nutty in flavor, tahini is made from ground sesame seeds.





1 Prepare the ingredients & marinate the beef:

- ☐ Heat a small saucepan of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel the cucumber, leaving alternating strips of skin intact; quarter lengthwise, then cut out and discard the seeds. Cut the cucumber crosswise into ¼-inch-thick pieces.
- ☐ Snap off and discard the stem end of each snap pea; pull off and discard the tough string that runs the length of the pod.
- ☐ Cut off and discard the ends of the radishes; halve lengthwise, then thinly slice crosswise.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Quarter and deseed the lemon.
- ☐ In a medium bowl, whisk together the **tahini**, **half the garlic paste**, **the juice of 1 lemon wedge**, and **1 teaspoon of water** until smooth. Drizzle with olive oil and season with salt and pepper to taste.
- ☐ Using your hands, separate the **sliced beef**; pat dry with paper towels. Season with salt and pepper. Add to the bowl of marinade; gently toss to coat. Set aside to marinate, stirring occasionally, for at least 10 minutes.



2 Dress the cucumber:

- ☐ While the beef marinates, in a medium bowl, combine the **cucumber**, **yogurt**, **the juice of 1 lemon wedge**, and **as much of the remaining garlic paste as you'd like**. Drizzle with olive oil and season with salt and pepper to taste.

3 Blanch & shock the snap peas:

- ☐ While the beef continues to marinate, fill a medium bowl with ice water; add a **pinch of salt**. Set aside. To the saucepan of boiling water, add the **snap peas**. Cook, stirring frequently, 2 to 4 minutes, or until bright green and slightly softened. Using a slotted spoon or strainer, immediately transfer to the bowl of ice water. Let stand until cool. Drain thoroughly and pat dry with paper towels.



4 Warm the pitas:

- ☐ Heat a medium, dry pan (nonstick, if you have one) on medium-high until hot. Working 1 at a time, add the **pitas** and warm 1 to 2 minutes per side, or until heated through and pliable. Transfer the warmed pitas to a large piece of aluminum foil; tightly wrap the foil around the pitas to seal and keep warm.

5 Cook the beef:

- ☐ In the same pan, heat 1 teaspoon of olive oil on high until hot. Add the **marinated beef** in a single, even layer. Cook, without stirring, 1 to 2 minutes, or until browned. Continue to cook, stirring constantly, 1 to 2 minutes, or until browned and just cooked through. Remove from heat. Season with salt and pepper to taste.



6 Make the salad & plate your dish:

- ☐ In a large bowl, combine the **radishes** and **shocked snap peas**. Add the **juice of the remaining lemon wedges** and a drizzle of olive oil. Stir to combine. Season with salt and pepper to taste.
- ☐ Carefully unwrap the **warmed pitas** and transfer to a cutting board. Halve crosswise; carefully open the pockets. Fill with the **dressed cucumber** and **cooked beef**. Divide the pitas and salad between 2 dishes. Enjoy!