

Shawarma Turkey Skillet & Garlic Pita

with Zucchini, Onion & Labneh

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients



10 oz Ground Turkey



1 Red Onion



1 oz Prunes



1 Tbsp Shawarma Spice Blend¹



2 Pocketless Pitas



2 cloves Garlic



1 8-oz can Tomato Sauce



1 Lemon



1 Zucchini



¾ cup Labneh Cheese



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

¹. Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 400°F.
- Wash and dry the fresh produce.
- Large dice the **prunes**. Place in a medium bowl; cover with **1 ½ cups of hot water**.
- Halve, peel, and thinly slice the **onion**.
- Medium dice the **zucchini**.
- Peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Quarter and deseed the **lemon**.



This recipe was designed for easier cleanup—no extra prep bowls needed!

2 Start the skillet

- In a medium pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced onion** and **diced zucchini**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until browned and slightly softened.
- Add the **spice blend** and **tomato sauce**. Cook, stirring constantly, 3 to 4 minutes, or until combined and the sauce is slightly thickened.
- Add **half the garlic paste**. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Add the **turkey**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until browned and combined.



3 Finish the skillet

- Carefully add the **rehydrated prunes** (including the liquid); season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until the liquid is thickened and the turkey is cooked through.
- Turn off the heat; stir in **the juice of 2 lemon wedges**. Taste then season with salt and pepper if desired.



4 Make the garlic oil

- Meanwhile, in a bowl, combine **1 tablespoon of olive oil** and **as much of the remaining garlic paste as you'd like**. Season with salt and pepper.



5 Toast the pitas & serve your dish

- Line a sheet pan with foil.
- Place the **pitas** on the foil. Spread or brush the **garlic oil** onto the pitas; season with salt and pepper.
- Toast in the oven 4 to 6 minutes, or until lightly browned.
- Transfer to a cutting board; carefully cut into equal-sized wedges.
- In a bowl, combine the **labneh** and **1 tablespoon of water**; season with salt and pepper.
- Serve the **finished skillet** drizzled with the **seasoned labneh**. Serve the **toasted pitas** and **remaining lemon wedges** on the side. Enjoy!

