

Middle Eastern-Style Beef Pitas

with Arugula & Date Salad

2 SERVINGS

15-25 MINS

 **Blue Apron**
blueapron.com




 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



10 oz Thinly Sliced Beef 

SWAPPED FOR:



10 oz Chopped Chicken Breast 



2 oz Dried Medjool Dates



1 Tbsp Za'atar Seasoning¹



2 Pocketless Pitas



1 clove Garlic



1/4 cup Labneh Cheese



3 oz Radishes



4 oz Arugula



2 Tbsps Red Wine Vinegar



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

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹ Ground Sumac, Sesame Seeds, Salt, Ground Thyme, Whole Dried Oregano & Crushed Aleppo Pepper
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & start the salad

- If you prefer to use an oven to warm the pitas instead of a microwave, preheat the oven to 375°F.
- Wash and dry the fresh produce.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Pit and roughly chop the **dates**.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- In a large bowl, combine the **arugula**, **chopped dates**, and **sliced radishes**.



2 Cook the beef

- Separate the **beef** and pat dry with paper towels; place in a bowl. Season with salt, pepper, and enough of the **za'atar** to coat (you may have extra); toss to coat.
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned beef** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add **half the vinegar** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until combined and the beef is just cooked through.
- Turn off the heat.



↺ CUSTOMIZED STEP 2 If you chose Chicken

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and enough of the **za'atar** to coat (you may have extra); toss to coat.
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Add **half the vinegar** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Turn off the heat.

3 Warm the pitas

- Meanwhile, if using the microwave, wrap the **pitas** in a damp paper towel; microwave on high 1 minute, or until heated through and pliable.
- If using the oven, wrap the **pitas** in foil and place directly onto the oven rack; warm 7 to 9 minutes, or until heated through and pliable.
- Transfer to a work surface and carefully unwrap.



4 Make the garlic labneh

- Meanwhile, in a bowl, combine the **labneh**, a drizzle of **olive oil**, and **as much of the garlic paste as you'd like**.
- Taste, then season with salt and pepper if desired.



5 Finish the pitas

- Spread the **garlic labneh** onto the **warmed pitas**.
- Top with the **cooked beef** and a drizzle of **olive oil**.



↺ CUSTOMIZED STEP 5 If you chose Chicken

- Finish the pitas as directed, using the **cooked chicken** (instead of beef).

6 Finish the salad & serve your dish

- Just before serving, to the bowl of **salad ingredients**, add the **remaining vinegar** and a drizzle of **olive oil**; season with salt and pepper. Toss to coat.
- Taste, then season with salt and pepper if desired.
- Serve the **finished pitas** with the **finished salad** on the side. Enjoy!

