

Vadouvan Beef Pitas

with Cucumber Yogurt & Sweet Chili Slaw

2 SERVINGS

15-25 MINS

 **Blue Apron**
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 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:



2 Boneless, Center-Cut Pork Chops 



½ cup Tzatziki¹



2 tsp Vadouvan Curry Powder



2 Pocketless Pitas



½ lb Red Cabbage



3 Tbsps Sweet Chili Sauce



1 Red Onion



2 Scallions



1 Tbsp Rice Vinegar



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

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¹ cucumber-yogurt sauce

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- 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.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve, peel, and thinly slice the **onion**.



2 Make the slaw

- In a large bowl, combine the **sliced cabbage, sliced white bottoms of the scallions, sweet chili sauce, and vinegar**; season with salt and pepper.
- Set aside to marinate, stirring occasionally, at least 10 minutes.
- Taste, then season with salt and pepper if desired.



3 Cook the beef & onion

- Meanwhile, separate the **beef**; pat dry with paper towels. Place in a bowl and season with salt, pepper, and enough of the **curry powder** to coat (you may have extra). Toss to thoroughly coat.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned beef and sliced onion** in an even layer; season with salt and pepper. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring frequently, 2 to 3 minutes, or until the beef is browned and just cooked through.
- Turn off the heat.



4 CUSTOMIZED STEP 3 If you chose Pork

- Meanwhile, pat the **pork** dry with paper towels; season on both sides with salt, pepper, and enough of the **curry powder** to coat (you may have extra).
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned pork and sliced onion** in an even layer. Cook, without stirring the onion, 4 to 6 minutes, or until lightly browned.
- Flip the pork and cook, stirring the onion frequently, 4 to 6 minutes for medium (the center may still be slightly pink), or until the pork is cooked to your desired degree of doneness.* Turn off the heat.
- Leaving the **cooked onion** in the pan, transfer the **cooked pork** to a cutting board and let rest at least 5 minutes.

4 Warm the pitas

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



5 Finish the pitas & serve your dish

- Spread the **tzatziki** onto the **warmed pitas**; top with the **cooked beef and onion**.
- Serve the **finished pitas** with the **slaw** on the side. Garnish with the **sliced green tops of the scallions**. Enjoy!



5 CUSTOMIZED STEP 5 If you chose Pork

- Slice the **rested pork** crosswise.
- Spread the **tzatziki** onto the **warmed pitas**; top with the **sliced pork and cooked onion**.
- Serve the **finished pitas** with the **slaw** on the side. Garnish with the **sliced green tops of the scallions**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for pork.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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