

Middle Eastern-Style Beef Pitas

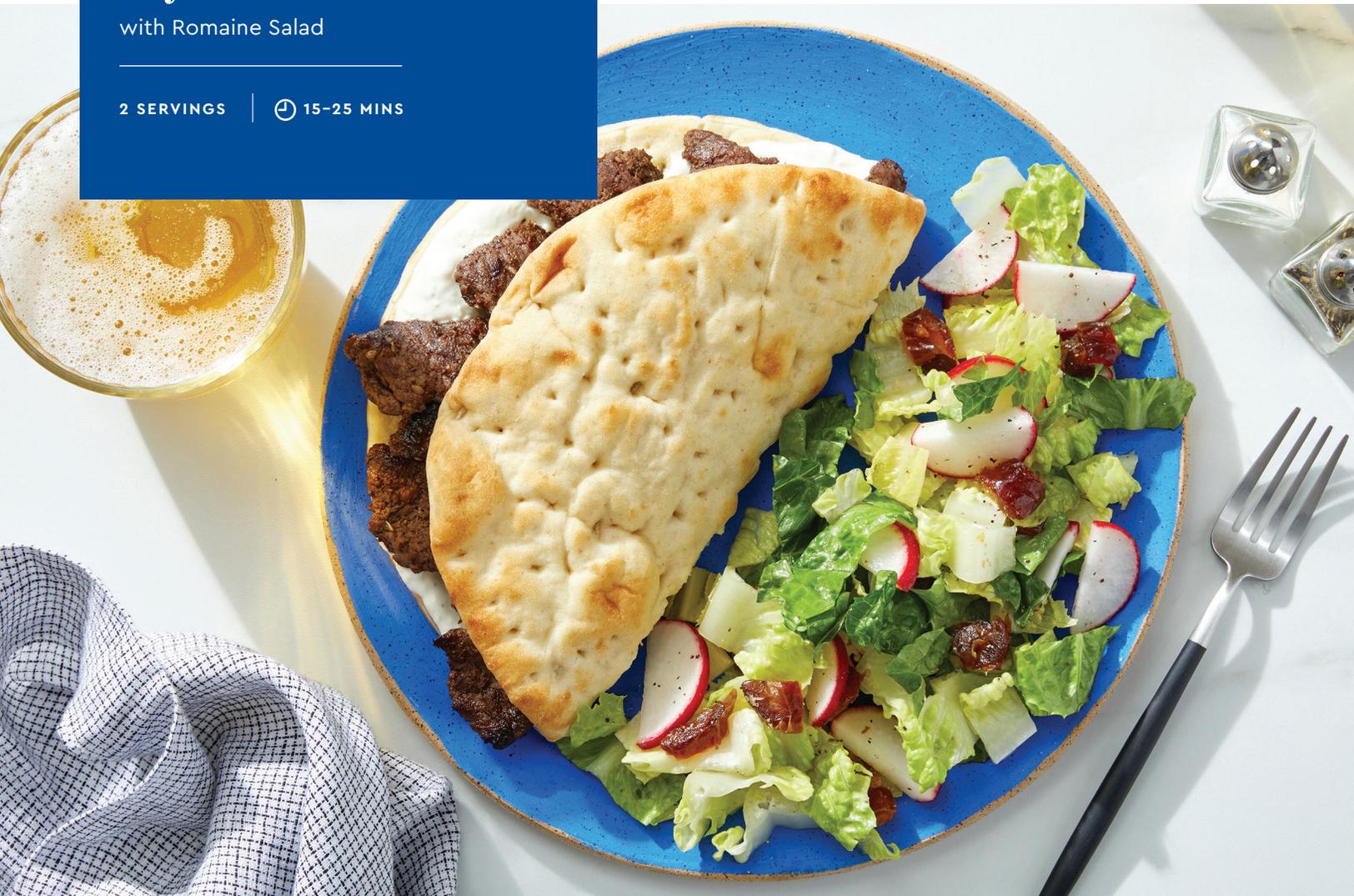
with Romaine Salad

2 SERVINGS

15-25 MINS

 **Blue Apron**

blueapron.com



Ingredients*

Customized ingredients



10 oz Thinly Sliced Beef 

SWAPPED FOR:



8 oz Plant-Based Beyond Chicken® Breaded Tenders 



1 oz Dried Medjool Dates



1 Tbsp Za'atar Seasoning¹



2 Pocketless Pitass



1 clove Garlic



¼ cup Labneh Cheese



3 oz Radishes



1 Romaine Lettuce Heart



2 Tbsps Apple Cider Vinegar



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

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¹ Sumac, Aleppo Pepper, Sesame Seeds, Salt, Thyme & Whole Oregano
*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.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Roughly chop the **lettuce**.
- Pit and roughly chop the **dates**.
- Halve the **radishes** lengthwise, then thinly slice crosswise.



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

↔ CUSTOMIZED STEP 1 If you chose Beyond Chicken®

- Preheat the oven to 450°F.
- Prepare the ingredients as directed in Step 1.

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 a drizzle 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 browned. Continue to cook, stirring frequently, 1 to 2 minutes, or until just cooked through.
- Turn off the heat; carefully stir in **half the vinegar** until combined.



↔ CUSTOMIZED STEP 2 If you chose Beyond Chicken®

- Line a sheet pan with foil.
- Place the **tenders** on the foil.
- Bake in the oven 7 to 9 minutes, flipping halfway through, or until lightly browned and cooked through.*
- Remove from the oven; evenly sprinkle with the **za'atar** and season with salt and pepper.

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 an 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

- 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 Beyond Chicken®

- Finish the pitas as directed, using the **baked tenders** (instead of beef).

6 Make the salad & serve your dish

- Just before serving, in a bowl, combine the **chopped lettuce**, **chopped dates**, **sliced radishes**, **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 **salad** on the side. Enjoy!



↔ CUSTOMIZED STEP 6 If you chose Beyond Chicken®

- Make the salad and serve your dish as directed, using **half the vinegar** (you will have extra).

*An instant-read thermometer should register 145°F for Beyond Chicken®.

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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