Oven-Baked Shawarma Beef & Couscous

with Tzatziki & Almonds

2 or 4 SERVINGS | 30 MINS: 5 MINS ACTIVE 25 MINS INACTIVE

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Ingredients*

- 10 oz Ground Beef *or 20 oz for 4 servings*
- 4 oz Grape Tomatoes *or ½ lb for 4 servings*
- 1 ½ Tbsps Red Harissa Paste *or 3 Tbsps for 4 servings*
- 1 Tbsp Shawarma Spice Blend[2]
- ½ cup Pearl Couscous *or 1 cup for 4 servings*
- 2 Tbsps Dried Currants *or 4 Tbsps for 4 servings*
- 3 oz Caramelized Onions & Garlic *or 6 oz for 4 servings*
- 1 Single-Use Aluminum Tray *or 2 for 4 servings*
- 3 oz Baby Spinach *or 5 oz for 4 servings*
- ½ cup Tzatziki[1]
- 2 Tbsps Sliced Roasted Almonds *or ¼ cup for 4 servings*

1. cucumber-yogurt sauce 2. Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric
*Ingredients may be replaced and quantities may vary.

FRUITY & SAVORY

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1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- In the tray *or among the two trays if you're cooking 4 servings*, combine the **spinach**, **couscous**, **caramelized onions**, **harissa paste**, **tomatoes**, and **currants**.
- Add **¼ cup of water** to the tray *or to each tray if you're cooking 4 servings*. Season with salt and pepper; stir to thoroughly combine.

2 Bake the tray & serve your dish

- Add the **beef** in an even layer on top of the **prepared base** (tearing into bite-sized pieces before adding). Season with salt, pepper, and the **spice blend**.
- Tightly cover the tray with foil and bake 20 to 22 minutes, or until the couscous is tender and the beef is cooked through.
- Remove from the oven. Carefully remove the foil and stir to combine.
- Serve the **baked tray** topped with the **tzatziki** and **almonds**. Enjoy!

When you're finished, rinse and recycle the tray.

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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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