

# Shawarma-Spiced Lamb Pitas

with Tzatziki, Feta Cheese & Mint

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients\*



12 oz Pasture-Raised Ground Lamb



2 Pocketless Pitas



2 Persian Cucumbers



1 Red Onion



1 oz Pickled Goathorn Peppers



2 oz Arugula



1 bunch Mint



1 Lemon



1 oz Dried Medjool Dates



1 ½ oz Feta Cheese



½ cup Tzatziki<sup>1</sup>



1 Tbsp Red Wine Vinegar



1 ½ Tbsps Red Harissa Paste



2 tsps Honey



¼ cup Roasted Walnuts



1 Tbsp Shawarma Spice Blend<sup>2</sup>

## WHY WE LOVE THIS DISH

We're calling on the bold flavors of Middle Eastern cuisine by mixing a blend of classic shawarma spices into our lamb patties—layered onto hearty pitas alongside creamy tzatziki, marinated cucumbers and onion, tangy feta, and more. We're serving them with a side salad of arugula, dates, and walnuts tossed in a vibrant harissa-honey dressing.

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





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & marinate the vegetables

- Remove the **honey** from the refrigerator to bring to room temperature.
- 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.
- Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.
- Pit and roughly chop the **dates**.
- Roughly chop the **walnuts**.
- Pick the **mint** leaves off the stems.
- Medium dice the **cucumbers**.
- Halve, peel, and thinly slice the **onion**.
- In a bowl, combine the **diced cucumbers, sliced onion, vinegar**, and a drizzle of **olive oil**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.



## 2 Form & cook the patties

- Meanwhile, in a bowl, combine the **lamb** and **spice blend**. Season with salt and pepper; gently mix to combine.
- Form the mixture into four equal-sized oval patties.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through.\*
- 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 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 salad

- To the bowl of **lemon juice**, add the **honey** (kneading the packet before opening), **harissa paste**, and **1 tablespoon of olive oil**. Season with salt and pepper; whisk to combine.
- In a large bowl, combine the **arugula, chopped dates**, and **chopped walnuts**.
- Add enough of the **dressing** to coat (you may have extra); toss to coat. Taste, then season with salt and pepper if desired.



## 5 Assemble the pitas & serve your dish

- Spread the **tzatziki** onto the **warmed pitas**. Top with the **marinated vegetables, cooked patties, peppers, cheese** (crumbling before adding), and **mint leaves** (tearing just before adding).
- Serve the **finished pitas** with the **salad** on the side. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 160°F for lamb.

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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, sesame, and wheat.  
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