



DINNERLY



FAST

LOW CALORIE

Baharat-Spiced Beef Pita with Marinated Cucumbers & Sour Cream

 ca. 20min  2 Servings

What happens when a pizza and a pita get together? A pita, of course! A crispy pocketless pita base that acts as a pizza dough, but tastes like a buttery flatbread. It's piled high with a saucy baharat-spiced grass-fed beef topping, and finished with a crunchy marinated cucumber salad and a drizzle of sour cream. We've got you covered!

WHAT WE SEND

- tomato paste
- ground beef
- cucumber

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 510.0kcal, Fat 23.0g, Proteins 30.0g, Carbs 44.0g



1. Marinate cucumbers

Preheat broiler with top rack 6 inches from heat source. Trim ends from **cucumber**, quarter lengthwise, then cut into ¼-inch pieces. In a small bowl, combine cucumbers, **1 teaspoon oil**, and **a pinch each salt and pepper**. In a 2nd small bowl, thin **sour cream** by mixing in **1 teaspoon water** at a time, as needed, to make spoonable sauce; season with **salt** and **pepper**.



2. Toast pitas

Brush **pitas** generously with **oil**, then transfer to a rimmed baking sheet. Broil until golden brown on one side, 1–2 minutes (watch closely as broilers vary). Remove from oven. Flip pitas and set aside for step 5.



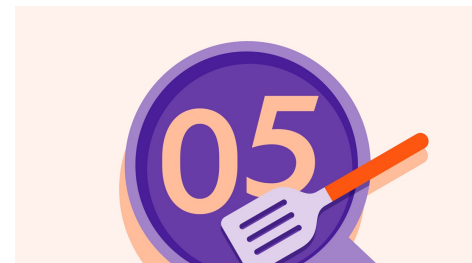
3. Brown beef

In a medium skillet, heat **2 teaspoons oil** over medium-high. Add **beef**, **¼ teaspoon salt**, and **a few grinds pepper** to skillet. Cook until browned and cooked through, 3–4 minutes. Add **1½ teaspoons of the baharat spice blend**. Cook until fragrant, about 30 seconds.



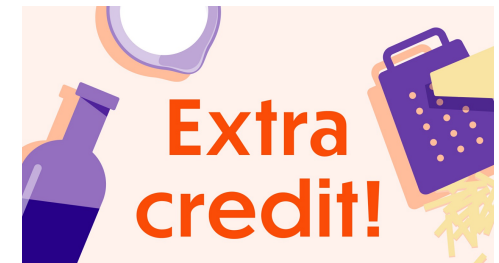
4. Build meat sauce

Add **3 tablespoons of the tomato paste**. Cook, stirring, until tomato paste is incorporated and red-brown, about 2 minutes. Stir in **½ cup water** to loosen sauce, then remove from heat. Season to taste with **salt** and **pepper**.



5. Broil pizzas

Spoon **meat sauce** on **pitas**, leaving a ½-inch border all around. Broil until edges of pita are golden brown, about 2 minutes (watch closely as broilers vary). Top **baharat-spiced beef pizzas** with **marinated cucumbers**, **sour cream**, and **a drizzle of oil**. Enjoy!



6. Take it to the next level

Want to fancy up the marinated cucumbers? Add chopped tomatoes, torn mint leaves, even chopped olives!