



# DINNERLY



FAST

LOW CALORIE

## Baharat-Spiced Beef Pita with Marinated Cucumbers & Sour Cream

 20-30min  4 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

- large skillet
- rimmed baking sheet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 530.0kcal, Fat 24.0g, Proteins 30.0g, Carbs 44.0g



#### 1. Prep cucumbers

Preheat broiler with top rack 6 inches from heat source. Trim ends from **cucumbers**, quarter lengthwise, then cut into ¼-inch pieces. In a small bowl, combine cucumbers, **2 teaspoons oil**, and **a pinch each salt and pepper**. In a 2nd small bowl, thin **sour cream** by adding **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.



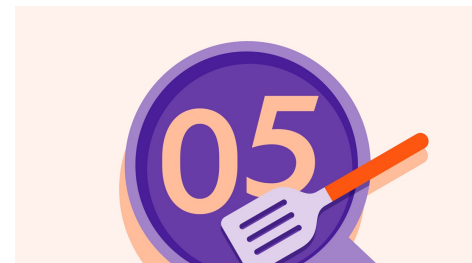
#### 3. Brown beef

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



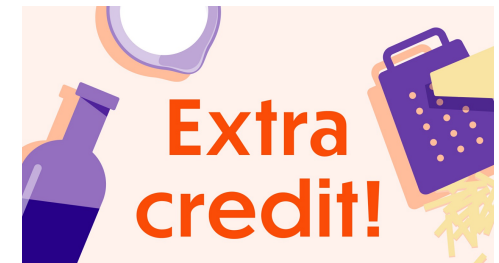
#### 4. Build meat sauce

Add **6 tablespoons of the tomato paste**. Cook, stirring, until tomato paste is incorporated and red-brown, about 2 minutes. Stir in **1 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!