EveryPlate

10 MIN

35 MIN



WHAT WE SEND (2 servings) 4 servings)

★ Keep refrigerated



Ground Beef* (1 | 2)



Whole Wheat Pitas *

Contains: Wheat





Persian Cucumber*





Sour Cream * (3 | 6)Contains: Milk



Harissa Powder

(1 | 2)



(12 oz | 24 oz)

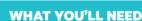


Red Onion (1 | 2)

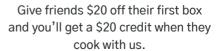


Garlic

(3 Cloves | 6 Cloves)



Kosher Salt **Black Pepper** Vegetable Oil (2 tsp | 4 tsp)



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CHEF'S

In step 1, we instruct you to soak ¼ of your sliced onion in salted water until ready to serve. Why? Glad you asked! This helps tame the onion's raw bite, making the normally intense flavor a bit more ~mellow.~ (Just be sure to drain and pat dry before using in step 6.) Bitterness be gone!



Preheat oven to 425 degrees. Wash and dry all produce. Trim, peel, and cut carrots into long thin sticks, like fries. (Ours were 3 inches long and ½ inch wide.) Peel and finely chop garlic. Halve, peel, and very thinly slice onion; place ¼ of the onion in a small bowl. Add enough water to cover and stir in a big pinch of salt. Set aside until ready to serve.



Toss **carrots** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**. Roast until browned and tender, 15–20 minutes.



Meanwhile, trim and thinly slice **cucumber** on a diagonal; mince a few slices until you have 1 TBSP (2 TBSP for 4 servings). In a second small bowl, combine **minced cucumber**, **sour cream**, **1 TBSP water** (2 TBSP for 4), and a pinch of **garlic**. Season with **salt** and **pepper**.



Heat a drizzle of oil in a large pan over medium-high heat. Add remaining sliced onion and season with salt and pepper. Cook, stirring, until softened and lightly browned, about 5 minutes. Add beef, half the harissa, and remaining garlic. Season with salt (we used ½ tsp; 1 tsp for 4 servings) and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4–5 minutes. Taste and season with salt, pepper, or more harissa if you like things spicy.



While beef cooks, halve **pitas**. Toast on a second baking sheet or directly on oven rack until warmed through, 2–3 minutes. Remove from oven.



Drain soaked **sliced onion**. Spread **tzatziki** inside each **pita pocket**, then fill with **sliced cucumber**, **beef mixture**, and as much sliced onion as you'd like. Serve with **carrot fries** to the side.