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SPICY MEDITERRANEAN BEEF PITA POCKETS

with Cucumber, Sour Cream Tzatziki & Carrot Fries

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Ground Beef *
(1 | 2)



**Whole Wheat
Pitas ***
(1 | 2)
Contains: Wheat



**Persian
Cucumber ***
(1 | 2)



Sour Cream *
(3 | 6)
Contains: Milk



Harissa Powder
(1 | 2)



Carrots *
(12 oz | 24 oz)



Red Onion
(1 | 2)



Garlic
(3 Cloves | 6 Cloves)

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Vegetable Oil
(2 tsp | 4 tsp)

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CHEF'S TIP

In step 1, we instruct you to soak $\frac{1}{4}$ 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!



1. 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 $\frac{1}{3}$ inch wide.) Peel and finely chop **garlic**. Halve, peel, and very thinly slice **onion**; place $\frac{1}{4}$ 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.



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



3. 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**.



4. 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 $\frac{1}{2}$ 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.



5. 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.



6. 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.