



Product Spotlight: Pita Breads

These delicious pita breads are baked fresh and without preservatives. Store them in the fridge or freezer until you need them (they defrost very quickly), to ensure they stay fresh.



Steak Pita Pockets with Beetroot Dip

Fresh pita breads filled with tender steak, salad and a creamy pink beetroot dip, finished with pickled shallot. Enjoy as pockets or arranged as a mezze style platter!



25 minutes



4 servings



Beef

Make it a platter!

Arrange all the components on a platter for everyone to help themselves! You can also cut the pita breads into triangles and toast in a sandwich press to make pita chips for the dip!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	41g	7g	34g

FROM YOUR BOX

SHALLOT	1
SLICED BEETROOT	1 tin
WHITE BEANS	400g
BABY COS LETTUCE	1
LEBANESE CUCUMBER	1
TOMATO	1
BEEF STEAKS	600g
PITA BREADS	5-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, white vinegar, sugar (of choice), ground cumin

KEY UTENSILS

frypan or griddle pan, stick mixer or blender

NOTES

Use a non-metallic bowl to pickle the shallot. We used brown sugar and white vinegar. You could also use white wine, red wine, or apple cider vinegar.

Use the beetroot dip to taste. Any leftovers are great with veggie sticks, and it can be frozen until a later date.

No gluten option – pita breads are replaced with gluten-free flatbread. Set oven to 200°C. Rub flatbread with oil. Toast in oven for 5 minutes until crunchy. Slice and serve on a platter with steaks, dip, salad, and pickled shallot.



1. PICKLE THE SHALLOT

Thinly slice **shallot**. Place in a small bowl with **2 tbsp vinegar** and **1 tbsp sugar** (see notes). Season with **salt** and set aside.



2. MAKE THE BEETROOT DIP

Drain **beetroot** and **white beans**. Using a stick mixer, blend together with **1 tsp cumin**, **1 tsp vinegar**, **salt** and **pepper** until smooth.



3. PREPARE THE FILLINGS

Rinse and shred **lettuce leaves**. Slice **cucumber** and **tomato**. Set aside.



4. COOK THE STEAKS

Heat a frypan or griddle pan over medium-high heat. Coat **steaks** with **2 tsp cumin**, **oil**, **salt** and **pepper**. Cook for 2–4 minutes each side or until cooked to your liking. Set aside to rest.



5. WARM PITAS (OPTIONAL)

Wipe out pan. Heat the **pita breads** for 10 seconds each side (heat in batches and keep warm in a clean tea towel).



6. FINISH AND SERVE

Slice steaks. Cut pitas in half and open to make pockets. Assemble at the table with beetroot dip, fillings, steak and pickled shallot (see notes).

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

