



**GREEN
CHEF**

SHAWARMA-SPICED BEEF PATTIES

lemon aioli, salad with olives, cabbage, dates & almonds

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

800

NET CARBS PER SERVING

16 GRAMS

MENU

KETO // PALEO // GLUTEN-FREE

Teamwork makes the dream work! A stellar group of spices work together in tonight's dish to give beef an authentic shawarma flavor. The patties are cooked in the oven, finished with a bright dairy-free lemon aioli drizzle, and served alongside a fresh Mediterranean-inspired salad of romaine, cabbage, olives, and tomato tossed with a cumin-herb lemon vinaigrette. Dates on top add a pop of natural sweetness, and sliced almonds give each bite a satisfying crunch. It's a dinner dream-come-true.



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

INGREDIENTS (11 ITEMS)

1 whole **Scallion**
10 oz **Ground beef***
1 tsp **Spicy cumin-allspice blend**
2¼ oz **Dairy-free lemon aioli** E
¾ oz **Dates**
5¼ oz **Romaine lettuce**
3 oz **Red cabbage**
1 whole **Roma tomato**
1 oz **Green olives**
2¾ oz **Cumin-herb lemon vinaigrette**
½ oz **Sliced almonds** T

WHAT YOU'LL NEED

baking sheet
mixing bowls
measuring spoons
thermometer
oven mitt
cooking oil
salt & pepper

ALLERGENS

E EGGS
T TREE NUTS (almonds)

*Ground beef is fully cooked when internal temperature reaches 160 degrees.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 MAKE MIXTURE & FORM PATTIES

- Preheat oven to 400 degrees.
- Thinly slice **scallion**; discard root end.
- Place **ground beef** and half of the **scallion** in a medium bowl. Season with **spicy cumin-allspice blend** and 2 teaspoons of the **dairy-free lemon aioli**. Mix thoroughly to evenly distribute ingredients.
- Form **beef** into two patties, about ¼ inch thick.* Season with salt and pepper.

**To help your patties keep their shape, make a small indentation in the center of each.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 COOK PATTIES

- Place **patties** on a lightly oiled, foil-lined baking sheet. Bake 10-15 minutes, or until fully cooked.

3 PREP

- Finely chop **dates**.
- Halve **romaine lettuce** lengthwise. Lay flat and slice across into ribbons, about ½ inch wide; discard root end.
- Roughly chop **red cabbage***.
- Medium dice **Roma tomato** into pieces, about ½ inch each.
- Roughly chop **green olives**.

**The ingredient you received may be a different color.*

4 SOAK DATES

- Place **dates** and ½ tablespoon of the **cumin-herb lemon vinaigrette** in a small bowl. Stir to combine.

5 MAKE SALAD

- Place **romaine**, **cabbage**, **tomato**, and **olives** in a large bowl. Season with a pinch of salt and pepper. Drizzle with remaining **cumin-herb lemon vinaigrette**. Toss to combine.

6 PLATE YOUR DISH

- Divide **shawarma-spiced beef patties** between plates. Drizzle with remaining **dairy-free lemon aioli**. Serve **salad** next to patties. Top salad with **vinaigrette-soaked dates**, **sliced almonds**, and remaining **scallion**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (416g)

Amount per serving

Calories 800

	% Daily Value*
Total Fat 67g	86%
Saturated Fat 14g	70%
Trans Fat 0g	
Cholesterol 125mg	42%
Sodium 630mg	27%
Total Carbohydrate 22g	8%
Dietary Fiber 6g	21%
Total Sugars 13g	
Includes 1g Added Sugars	2%
Protein 30g	
Vitamin D 0mcg	0%
Calcium 136mg	10%
Iron 6mg	35%
Potassium 587mg	10%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Beef [beef], **Scallions**, **Romaine Lettuce**, **Green Olives** [organic green olives, water, sea salt, citric acid], **Red Cabbage**, **Dates** [organic pitted dates], **Dairy-Free Lemon Aioli** (Avocado Oil Mayonnaise [avocado oil, organic certified humane free range egg yolks, water, distilled vinegar, salt, lime juice concentrate, citric acid, lime oil], Granulated Garlic, Lemon Juice [lemon], Stone-Ground Mustard [water, organic mustard seeds, organic vinegar, salt, organic spices]), **Seasoned Lemon Vinaigrette** (Lemon Juice [lemon], White Wine Vinegar [aged white wine vinegar], Sea Salt, Ground Cumin, Parsley, Basil, Agave [organic agave syrup], Olive Oil [olive oil], Granulated Garlic), **Spicy Cumin-Allspice Blend** (Ground Cumin, Granulated Garlic, Onion Powder, Ground Coriander, Ground Cayenne Pepper, Allspice), **Roma Tomatoes**, **Almonds** [almonds]

Allergen information:

Contains Tree Nuts And Egg

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.