

Beef Shawarma Lettuce Wraps with Baba Ganoush & Pecan Tabouli

2 SERVINGS | **HANDS ON TIME: 10 minutes** | **TOTAL TIME: 25 minutes**

Peeler Ranch or August Ranch, Beef Stir Fry Cut, thawed
Farmhouse Kitchen Preserved Tomato Vinaigrette, stirred well before use
Farmhouse Kitchen Baba Ganoush, stirred well before use
Farmhouse Kitchen Pecan Tabouli, stirred well before use
Fruitful Hill Farms Sweet Potato, washed and scrubbed, peeled (optional)
Bella Verdi Butterhead Lettuce, root ball removed
Salt and pepper
Olive or vegetable oil

Preheat the oven to 425°F degrees.

STEP 1 While the oven is preheating, prepare the vegetables. Wash and dry whole lettuce leaves. Cover with a slightly damp paper towel and store in the refrigerator until ready to serve. Chop sweet potatoes into cubes or wedges, about 1" thick, and add to a large baking sheet. Drizzle potatoes with 1-2 tbsp. oil and season with salt and pepper. Toss to coat and spread out in an even layer. Roast for 20-25 minutes, or until tender and edges are brown.

STEP 2 Heat a large saute pan over medium-high heat. While the pan is heating, pat the beef dry with paper towels and slice into bite sized pieces, about 1/2". When the pan just begins to smoke, add 1 tbsp. oil. Add beef to pan in a single later and season with 1/2 tsp. salt and pepper. Cook 2-3 minutes until browned and then flip. Continue cooking for 1-3 minutes or until just cooked through and no longer pink. Season with additional salt and pepper to taste and set aside.

STEP 3 To assemble lettuce wraps, create a cup from 1-2 lettuce leaves. Lightly spread the lettuce with baba ganoush, add sauteed beef, and top with pecan tabouli. Drizzle lettuce cups with preserved tomato vinaigrette.

STEP 4 Enjoy beef shawarma lettuce wraps with a side of roasted sweet potatoes. Dip sweet potatoes in remaining baba ganoush.

Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Beef Stir Fry Meat - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Butterhead Lettuce - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Sweet Potatoes - Store in a cool, dry place in the kitchen. Use within 5 days.

Preserved Tomato Vinaigrette - Store in the refrigerator. Use within 5 days.

(Ingredients: dehydrated Village Farms roma tomato, red wine vinegar, Patty's Herbs rosemary, Fruitful Hill Farms rose garlic, roasted garlic oil)

Baba Ganoush - Store in the refrigerator. Use within 5 days.

(Ingredients: roasted Texas Farm Patch eggplant, roasted Fruitful Hill Farm rose garlic, tahini, G & S Groves lime juice, cumin, olive oil)

Pecan Tabouli - Store in the refrigerator. Use within 5 days.

(Ingredients: za'atar spiced AustiNuts pecans, Village Farm cherry tomatoes, Phoenix Farms onions, Patty's Herbs parsley, G & S Groves lime juice, olive oil)

***Contains nuts**

****Not made with gluten, dairy, egg, fish or shellfish**

****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**

Beef Shawarma Lettuce Wraps with Baba Ganoush & Pecan Tabouli

4 SERVINGS | **HANDS ON TIME: 10 minutes** | **TOTAL TIME: 25 minutes**

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STEP 2 Heat a large saute pan over medium-high heat. While the pan is heating, pat the beef dry with paper towels and slice into bite sized pieces, about 1/2". When the pan just begins to smoke, add 2 tbsp. oil. Add beef to pan in a single later and season with 1 tsp. salt and pepper. Cook 2-3 minutes until browned and then flip. Continue cooking for 1-3 minutes or until just cooked through and no longer pink. Season with additional salt and pepper to taste and set aside. (You may need to cook beef in multiple batches depending on pan size)

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