loaded steak pita pockets



featured product:
baby spinach & arugula

what's not to love about an entire head of garlic, roasted to perfection and pureed into a homemade dressing?

and that's just the beginning. this greek-inspired recipe brings in the roasted veggies and crisp greens to compliment a beautiful shawarma-spiced steak. need it gluten-free? simply swap out your pitas!

ingredients

pitas
1 clamshell **organicgirl baby spinach & arugula**
1 pound shredded steak
sea salt, to taste
black pepper, to taste
smoked paprika, to taste
1 teaspoon shawarma seasoning
1 crown broccoli, chopped
1 sweet potato, diced
2 tablespoons olive oil
1 cup cherry tomatoes, halved
1 english cucumber, chopped
6 pitas

roasted garlic dressing
1 whole roasted garlic bulb
? cup avocado oil
? cup lemon juice
1 teaspoon sea salt

directions

1. preheat and prep pans

preheat the oven to 400°F. line a baking sheet with parchment paper.

2. bake veggies

add the broccoli and sweet potato to the baking sheet. drizzle with the olive oil and season with sea salt, black pepper, smoked paprika, and shawarma seasoning.

slice the top off the garlic bulb, wrap it in foil, and place it on the baking sheet with the vegetables.

roast for about 25–30 minutes, or until the sweet potato and broccoli are tender and the garlic is soft and golden.

3. while the vegetables roast

cook or warm the shredded steak in a skillet; season with sea salt, black pepper, smoked paprika, and shawarma seasoning to taste.

4. make the dressing

squeeze the roasted garlic cloves into a blender. add the avocado oil, lemon juice, and sea salt, then blend until smooth and creamy.

5. assemble and enjoy

in a large bowl, combine the baby spinach & arugula, roasted broccoli, roasted sweet potato, cherry tomatoes, cucumber, and shredded steak.

drizzle with the roasted garlic dressing and toss gently to coat.

warm the pitas, slice them open to create pockets, and stuff each one generously with the steak salad mixture.

serve immediately, with extra dressing on the side if desired.