

Gyros Kreatopita

Greek meat pies are a delight, but the work of rolling and folding filo is too much for a weeknight dinner. We're shortcutting that step with this genius blend of kreatopita filling and classic pot pie crust. The tender, flaky pastry and spiced beef and lamb gyros meat filling make for a savory joy.

45 Minutes to the Table

20 Minutes Hands On

1 Whisk Super Easy

Getting Organized

EQUIPMENT

Medium Saucepan
Casserole Dish
Baking Sheet

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

5 MEEZ CONTAINERS

Rice
Seasoned Tomatoes,
Peppers & Onions
Gyros Meat
Puff Pastry
Tzatziki Sauce

Good to Know

Health snapshot per serving – 1030 Calories, 64g Fat, 84g Carbs, 30g Protein, and 35 Freestyle Points.

Lightened-up health snapshot per serving – 880 Calories, 53g Fat, 71g Carbs, and 29g Freestyle Points, by baking and using half of the puff pastry crusts.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Gyro Meat, Tomato, Jasmine Rice, Yellow Bell Pepper, Yellow Onion, Red Onion, Puff Pastry, Greek Yogurt, Cream, Cucumber, Lemon Juice, Dill, Parsley, Garlic, Lemon Pepper, Oregano, Kosher Salt

meez meals

1. Get Organized

Preheat your oven to 400. Spray or brush a casserole dish with oil. Spray or brush a baking sheet with oil (or spread parchment paper). Bring a medium saucepan of water to a boil.

2. Cook the Rice

Add the **Rice** to the boiling water and cook until tender, about 15 minutes. Drain well and set aside. Wipe out the saucepan.

3. Create the Filling and Bake

Heat 1 Tbsp olive oil in the now-empty saucepan over medium-high heat. When the oil is hot, add the **Seasoned Tomatoes, Peppers & Onions** and cook until they start to soften, about 2 minutes. Turn off the heat, add the cooked rice and **Gyros Meat** and stir.

Spread the cooked rice, veggies and gyros in an even layer in your oiled casserole dish. Bake until any liquid has mostly evaporated, about 20 minutes.

4. Bake the Crust

Immediately after putting the filling in the oven, place the **Puff Pastry** on the oiled baking sheet and brush the top lightly with olive oil. Bake until the pastry rises and turns golden brown, about 15 to 20 minutes.

5. Put It All Together

Serve the filling topped with the puff pastry and drizzle with the **Tzatziki Sauce**. Enjoy!

*We recommend
an 8x8 or
similar sized
casserole
dish.*

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois