

Grilled Arayes with Creamy Cucumber Salad

Recipe information

Total Time
25 minutes
Yield
4–6 servings

Ingredients

2 lb. ground beef
2 shallots, finely chopped
5 garlic cloves, finely grated, divided
5½ tsp. [baharat](#), divided
3 tsp. Diamond Crystal or 1¼ tsp. Morton kosher salt, divided
6 pitas with pockets, halved
Extra-virgin olive oil (for drizzling)
Vegetable oil (for grill; optional)
3 Tbsp. plain whole-milk yogurt
1 Tbsp. fresh lemon juice
12 oz. Persian cucumbers (about 6), halved lengthwise, sliced crosswise 1" thick
½ cup coarsely chopped tender herbs (such as parsley, cilantro, dill, and/or chives)

Preparation

Step 1

Gently mix 2 lb. ground beef, 2 shallots, finely chopped, 4 garlic cloves, finely grated, 4½ tsp. baharat, and 2½ tsp. Diamond Crystal or 1¼ tsp. Morton kosher salt in a medium bowl. Evenly stuff 6 pitas with pockets, halved, with meat mixture and place on a baking sheet. Drizzle lightly with extra-virgin olive oil and turn to coat.

Step 2

If grilling, prepare a grill for medium-low heat; oil grate with vegetable oil. Arrange pitas on grate, cover, and grill, turning halfway through, until crisped and lightly charred in spots, about 5 minutes per side. Stand pitas upright, cut sides down and grill until beef mixture is cooked through, about 2 minutes.

Step 3

If baking, place a rack in middle of oven; preheat to 425°. Bake pitas on baking sheet until crisped, 6–8 minutes per side. Stand pitas upright, cut sides down and bake until beef mixture is cooked through, about 2 minutes.

Step 4

Stir 3 Tbsp. plain whole-milk yogurt, 1 Tbsp. fresh lemon juice, and remaining 1 garlic clove, finely grated, 1 tsp. baharat, and ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt in a medium bowl to combine. Add 12 oz. Persian cucumbers (about 6), halved lengthwise, sliced crosswise 1" thick, and ½ cup coarsely chopped tender herbs and stir gently to coat.

Step 5

Stack pitas on a platter and mound cucumber salad on the side to serve.

