

Beef Döner Dürüm Wrap

Turkish · Main Course · Easy · 30 min total · Serves 4

A dürüm is a döner rolled in thin flatbread. Here strips of seasoned beef are seared hot and piled onto lavash with peppers, tomato, lettuce and garlic yogurt, a common Turkish street-food roll.

Ingredients

- 1 lb beef sirloin (sliced very thin into strips about 3 inches long)
- 2 tbsp olive oil
- 3 cloves garlic (2 minced for the beef, 1 stirred into the yogurt)
- 1 tsp ground cumin
- 1 tsp sweet paprika
- 0.5 tsp Aleppo pepper (pul biber)
- 1 tsp kosher salt
- 1 small yellow onion (thinly sliced)
- 1 small green bell pepper (thinly sliced)
- 1 medium ripe tomato (diced)
- 2 cup romaine lettuce (shredded)
- 0.5 cup plain yogurt (full-fat)
- 4 lavash or yufka bread
- 1 tsp sumac (for finishing)

Method

1. Stir one minced garlic clove and a pinch of salt into the yogurt, then refrigerate it until serving.
2. Toss the beef strips with the olive oil, the other 2 garlic cloves, cumin, paprika, Aleppo pepper and the salt. Let it marinate for 15 to 30 minutes at room temperature, or up to 4 hours in the fridge.
3. Heat a cast-iron skillet over high heat for 3 minutes until very hot, about 450°F (230°C).
4. Sear the beef in 2 batches for about 1 to 2 minutes per side, until browned at the edges and cooked to 145°F (63°C), then move it to a plate.
5. Add the sliced onion and green pepper to the hot pan and cook for 2 minutes, until softened and lightly charred. Return the beef and toss in the diced tomato for a minute to warm through.
6. Warm the lavash in a dry pan for 30 to 40 seconds per side until soft and pliable.
7. Spread garlic yogurt across each lavash, add lettuce and the beef mixture, sprinkle with sumac, then roll tightly and wrap in paper to serve.