



# Halloumi Gyros

With Sweet Potato Fries & Tzatziki Inspired Salad

**STREET FOOD** 40 Minutes • 4 of your 5 a day • Veggie

N° 27



Sweet Potato Fries



Dried Oregano



Garlic Clove



Baby Plum Tomatoes



Cucumber



Baby Gem Lettuce



Lemon



Mint



Halloumi



Smoked Paprika



Honey



Greek Yoghurt



Zhoug Paste



Naan

## Before you start

Our fruit, veggies and herbs need a wash before you use them!

### Basic cooking tools, you will need:

Baking Tray, Fine Grater and Frying Pan.

### Ingredients

	2P	3P	4P
Sweet Potato Fries**	1 small pack	1 large pack	2 small packs
Dried Oregano	1 small pot	1 small pot	1 large pot
Garlic Clove**	1 clove	2 cloves	2 cloves
Baby Plum Tomatoes	1 small punnet	1 large punnet	1 large punnet
Cucumber**	½	¾	1
Baby Gem Lettuce**	1 small pack	¾ large pack	1 large pack
Lemon**	½	1	1
Mint**	1 bunch	1 bunch	1 bunch
Halloumi 7)**	1 block	1½ blocks	2 blocks
Smoked Paprika	1 small pot	¾ large pot	1 large pot
Honey	1 sachet	1½ sachets	2 sachets
Greek Yoghurt 7)**	150g	225g	300g
Zhoug Paste	1 sachet	1½ sachets	2 sachets
Naan 7) 13)	2	3	4

\*Not Included \*\* Store in the Fridge

### Nutrition

	Per serving	Per 100g
for uncooked ingredient	741g	100g
Energy (kJ/kcal)	4460/1066	602/144
Fat (g)	54	7
Sat. Fat (g)	24	3
Carbohydrate (g)	103	14
Sugars (g)	21	3
Protein (g)	45	6
Salt (g)	4.71	0.64

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

7) Milk 13) Gluten

Wash your hands before and after handling ingredients.

Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

### Contact

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## 1. Fries

Preheat your oven to 210°C. Pop the **sweet potato** fries on a large baking tray in a single layer and drizzle over some **oil**. Sprinkle over the **oregano**, season with **salt** and **pepper** and toss. Peel the **garlic clove(s)** and put on a small piece of kitchen foil. Drizzle over 1 tsp of **oil**, wrap up and place on the tray with the **fries**. Roast on the top shelf of your oven until golden, 18-20 mins, turning halfway through. Remove the **garlic** halfway through.



## 4. Salad Dressing

When cool, mash the **roasted garlic** on a board with the back of a fork or the side of a knife to form a smooth paste. In a medium bowl mix the mashed **garlic**, **half** of the **yoghurt**, **lemon zest** and **half** of the **mint**. Add a small drizzle of **oil** and season with **salt** and **pepper** to taste. Add the **cucumber**, **tomatoes** and **lettuce** to the bowl and mix well to dress the **salad**.



## 2. Prep

Meanwhile, halve the **baby plum tomatoes**. Trim the **cucumber** then quarter lengthways. Chop widthways into small pieces. Trim the root from the **baby gem lettuce** then halve lengthways. Thinly slice widthways. Zest and halve the **lemon**. Pick the **mint leaves** from their stalks and finely chop (discard the stalks). Slice the **halloumi** lengthways into 4 pieces, halve each piece.



## 5. Zhoug Yogurt

In a small bowl mix the remaining **yoghurt** with the **zhoug paste** and 1 tsp of **water** per person to make a thick but pourable sauce.



## 3. Cook the Halloumi

When the **sweet potato fries** have 10 minutes left, heat a drizzle of **oil** in large frying pan on medium high heat. Sprinkle the **paprika** over both sides of the **halloumi** and fry until golden brown on each side, 3-4 minutes per side. When golden, pour in the **honey** and give the **halloumi** a turn over the heat until glazed, 1-2 minutes. Remove from the heat and set aside.



## 6. Serve

Place your **naan breads** in the oven for 2-3 minutes to warm through. Share them between your plates and spread over a spoon of the **zhoug yoghurt**. Top with a handful of **salad**, followed by 4 slices of **halloumi** per person on top. Drizzle over the remaining **zhoug yoghurt** and sprinkle over the remaining **mint**. Serve the remaining **sweet potato fries** and **salad** on the side.

Enjoy!

*There may be changes to ingredients in recipes:*

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.