



Pork Kofta Gyros and Chips

with Naan Bread, Homemade Tzatziki and Tomato Salad

Street Food 40 Minutes • 2.5 of your 5 a day

24



-  Lemon
-  Garlic Clove
-  Pork Mince
-  Smoked Paprika
-  Dried Oregano
-  Potato
-  Red Onion
-  Cider Vinegar
-  Cucumber
-  Baby Gem Lettuce
-  Tomatoes
-  Mint
-  Feta Cheese
-  Plain Naan
-  Greek Yoghurt
-  Honey

Before you start

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

Cooking tools, you will need:

Fine Grater, Mixing Bowl, Baking Tray and Frying Pan.

Ingredients

	2P	3P	4P
Lemon**	½	1	1
Garlic Clove**	2 cloves	3 cloves	4 cloves
Pork Mince**	240g	360g	480g
Smoked Paprika	1 pot	1 pot	2 pots
Dried Oregano	1 pot	1 pot	2 pots
Potato**	3	4	6
Red Onion**	½	½	1
Cider Vinegar 14	1 sachet	1 sachet	2 sachets
Sugar for the Pickle*	1 tsp	1 tsp	2 tsp
Cucumber**	½	¾	1
Baby Gem Lettuce**	1	1½	2
Tomatoes	2	3	4
Mint**	1 bunch	1 bunch	1 bunch
Feta Cheese 7 **	1 block	1½ blocks	2 blocks
Plain Naan 7 13	2	3	4
Greek Yoghurt 7 **	150g	150g	300g
Honey	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	962g	100g
Energy (kJ/kcal)	4780/1143	497/119
Fat (g)	50	5
Sat. Fat (g)	23	2
Carbohydrate (g)	126	13
Sugars (g)	21	2
Protein (g)	50	5
Salt (g)	2.08	0.22

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **13**) Gluten **14**) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Make the Koftas

Preheat your oven to 200°C. Zest the **lemon** then chop into wedges. Peel and grate the **garlic** (or use a garlic press). Put the **pork mince** in a bowl along with the **smoked paprika**, **dried oregano**, **half the garlic** and **half the lemon zest**. Season with **salt** and **pepper**. Use your hands to thoroughly mix then divide into 4 small balls per person. Pop on a plate and set aside. **IMPORTANT: Remember to wash your hands after handling raw meat.**



Bake the Chips

Peel the **potatoes** then chop into 2cm wide chips. Pop onto a baking tray, drizzle with **oil** then season with **salt** and **pepper**. Toss to coat then spread out and roast on the top shelf of your oven until golden, 25-30 mins, turning halfway.



Pickle the Onion

Meanwhile, halve, peel and thinly slice the **red onion**. Pop into a small bowl along with the **cider vinegar** and **sugar** (see ingredients for amount). Season with **salt**, stir to combine then set aside.



Chop Chop

Trim the **cucumber** then halve lengthways. Chop each half into 4 long strips then chop widthways into small pieces. Trim the root from the **baby gem lettuce** then half lengthways. Thinly slice widthways. Chop the **tomatoes** into 2cm chunks. Pick the **mint leaves** from their stalks and roughly chop (discard the stalks).



Fry the Kofta

Heat a drizzle of **oil** in a large frying pan on high heat. When hot, add the **pork koftas** and fry until browned and cooked through, 8-10 mins, turning often. **IMPORTANT: The koftas are cooked when no longer pink in the middle.** Meanwhile, crumble the **feta** and scatter over the **potatoes** for the final 5 mins of cooking time. When everything is almost cooked, pop the **naans** in your oven to warm up for 1-2 mins.



Salad Time

Meanwhile, pop the **cucumber**, remaining **garlic**, remaining **lemon zest**, **yoghurt** and **half the mint** in a bowl. Season with **salt** and **pepper**, mix and set aside. (This is your **tzatziki**) Put the **tomatoes**, **honey** and **half the lemon juice** in another bowl. Season with **salt** and **pepper**, mix and set aside. To serve, pile all the toppings on the **naans**. **Lettuce**, **chips**, **tomato salad**, **koftas**, **tzatziki** and **pickled onion** - Finish with the remaining **mint** and **lemon**.

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.