



Pork Kofta Gyros with Feta Cheese & Tzatziki

with Potato Chips and Tomato Salad

Street Food 40 Minutes • 2 of your 5 a day

31



Lemon



Garlic Clove



Panko Breadcrumbs



Chermoula Spice



Dried Oregano



Pork Mince



Potatoes



Red Onion



Cider Vinegar



Cucumber



Baby Gem Lettuce



Medium Tomatoes



Mint



Feta Cheese



Naan



Greek Yoghurt



Honey

Before you start

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

Cooking tools, you will need:

Zester, Garlic Press, Bowl, Baking Tray, Bowl, Frying Pan.

Ingredients

| | 2P | 3P | 4P |
|------------------------------|----------|-----------|-----------|
| Lemon** | ½ | 1 | 1 |
| Garlic Clove** | 2 | 3 | 4 |
| Panko Breadcrumbs 13) | 10g | 15g | 20g |
| Water* | 2 tbsps | 3 tbsps | 4 tbsps |
| Chermoula Spice | 1 sachet | 1 sachet | 2 sachets |
| Dried Oregano | 1 sachet | 1 sachet | 2 sachets |
| Pork Mince** | 240g | 360g | 480g |
| Potatoes** | 450g | 700g | 900g |
| Red Onion** | ½ | ½ | 1 |
| Cider Vinegar 14) | 1 sachet | 1 sachet | 2 sachets |
| Sugar* | 1 tsp | 1 tsp | 2 tpsps |
| Cucumber** | ½ | ¾ | 1 |
| Baby Gem Lettuce** | 1 | 1½ | 2 |
| Medium Tomatoes | 2 | 3 | 4 |
| Mint** | 1 bunch | 1 bunch | 1 bunch |
| Feta Cheese** 7) | 50g | 150g | 200g |
| Naan 7) 11) 13) | 2 | 3 | 4 |
| Greek Yoghurt** 7) | 150g | 225g | 300g |
| Honey | 1 sachet | 2 sachets | 2 sachets |

*Not Included **Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 861g | 100g |
| Energy (kJ/kcal) | 4022 /961 | 467 /112 |
| Fat (g) | 35 | 4 |
| Sat. Fat (g) | 15 | 2 |
| Carbohydrate (g) | 123 | 14 |
| Sugars (g) | 20 | 2 |
| Protein (g) | 43 | 5 |
| Salt (g) | 1.88 | 0.22 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 11) Soya 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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HelloFresh UK

Packed in the UK

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 You can recycle me!



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). Pop the **panko breadcrumbs** into a bowl. Add the **water** (see ingredients for amount), **chermoula spice, dried oregano, half the garlic and half the lemon zest**. Season with **salt and pepper**. Add the **pork mince**, mix with your hands until combined and shape into 4 **small sausage** shapes per person. Flatten to make **koftas**. Pop onto a plate, cover and put into the fridge until ready to cook. **IMPORTANT:** Wash your hands and equipment after handling raw meat.



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 halve lengthways. Thinly slice widthways. Chop the **tomatoes** into 2cm chunks. Pick the **mint leaves** from their stalks and roughly chop (discard the **stalks**).



Roast the Chips

Chop the **potatoes** lengthways into 2cm slices, then chop into 2cm wide chips. Pop onto a baking tray, drizzle with **oil** then season with **salt and pepper**. Toss to coat, spread out and roast on the top shelf of your oven until golden, 25-30 mins, turning halfway. **TIP:** Use two baking trays if needed, you want the chips nicely spread out.



Fry the Koftas

Heat a drizzle of **oil** in a large frying pan over a medium-high heat. Once hot, add the **koftas** and fry until browned all over and cooked through, 10-12 mins. **IMPORTANT:** The koftas are cooked when no longer pink in the middle. Meanwhile, crumble the **feta** then set aside. When everything is almost cooked, pop the **naans** onto a baking tray and sprinkle on a little **water**. Bake in your oven until warmed through, 2-3 mins.



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.



Finish and Serve

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. 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 of the **toppings** on the **naans**; **lettuce, chips, tomato salad, koftas, tzatziki** and **pickled onion**. Finish with the remaining **mint** and **lemon** and a sprinkle of **feta**.

Enjoy!