



BUILD-YOUR-OWN BEEF GYROS

with Golden Potatoes & Garlic Yoghurt Sauce



Make garlic sauce



Potato



Garlic



Lemon



Greek Spice Blend



Cos Lettuce



Roma Tomato



Cucumber



Beef Rump



Greek Yoghurt



Chapati Wraps



Hands-on: **30** mins
Ready in: **35** mins

There's something about the humble Gyro that seems to stir up passion in people. Maybe it's the tender beef, or perhaps the joy of having chips and a soft, pillowy wrap to enjoy everything in? Perhaps it's just the noble nature of the Greeks. Whatever the reason, we're mighty glad it's on the menu.

Pantry Staples: Olive Oil

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **chef's knife, chopping board, oven tray** lined with **baking paper, garlic crusher, medium bowl, spoon, large frying pan, tongs, foil, small bowl** and a **sandwich press** or **microwave**.



1 ROAST THE POTATO CHIPS

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1 cm chips. **TIP:** *Chopping the potato to the correct size ensures it cooks in the allocated time.* Divide the chips between two oven trays lined with baking paper. **Drizzle** with **olive oil**, season generously with **salt** and **pepper** and toss to coat. Roast for **25-30 minutes**, or until tender.



4 COOK THE STEAK

Heat a **drizzle** of **olive oil** in a large frying pan over a high heat. Add the **beef rump** steaks and cook for **2-3 minutes** on each side (depending on thickness), or until cooked to your liking. **TIP:** *This will give you a medium steak so cook a little less for rare, or a little longer for well done.* Transfer to a plate and cover with foil and set aside to rest for **5 minutes**. Slice the steak into 0.5 cm thin strips.

While the steak is resting, wipe out the frying pan.



2 MARINATE THE BEEF

While the potatoes are roasting, peel and crush the **garlic**. Juice the **lemon**. Place the **Greek spice blend** and **1/3** of the garlic into a medium bowl. Add **1 tbs** of **lemon juice** and a **generous pinch** of **salt** and **pepper**. Add the **beef rump** steaks and toss to coat. Set aside.



5 MAKE THE GARLIC YOGHURT

Heat the same pan over a medium-high heat with **2 tbs** of **olive oil**. Add the **remaining garlic** and cook for **30 seconds**, or until golden. Transfer to a small bowl and allow to cool for **5 minutes**. Add the **Greek yoghurt** to the garlic oil mixture and whisk to combine. **TIP:** *Don't worry if it looks a little separated to begin with, it will come together after whisking for 1 minute.* Season generously with **salt** and **pepper** to taste.

Heat the **chapati wraps** in a sandwich press or on a plate in the microwave for **10 second** bursts, or until warmed through.



3 PREPARE THE FILLING

Thinly slice the **cos lettuce**. Finely chop the **Roma tomato** and **cucumber**.



6 SERVE UP

Fill each wrap with the lettuce, tomato, cucumber, some potato chips and sliced rump steak. Top with a drizzle of the garlic yoghurt and serve the remaining potato chips on the side.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
potato	4
garlic	2 cloves
lemon	1
Greek spice blend	1 sachet (2 tsp)
beef rump	1 packet
cos lettuce	1 head
Roma tomato	2
cucumber	1
Greek yoghurt	1 tub (200 g)
chapati wraps	1 packet

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2610kJ (624Cal)	454kJ (109Cal)
Protein (g)	42.0g	7.3g
Fat, total (g)	15.7g	2.7g
- saturated (g)	4.8g	0.8g
Carbohydrate (g)	72.4g	12.6g
- sugars (g)	7.6g	1.3g
Sodium (g)	491mg	85mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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