



Chopped Salad Gyro Wrap with Beyond Meat® and Chunky Fries

Veggie

Optional Spice

30 Minutes



Beyond Meat®



Pita Bread



Shawarma
Spice Blend



Russet Potato



Greek Yogurt



Roma Tomato



Chili Garlic Sauce



Spring Mix



Hummus



White Wine Vinegar



Mini Cucumber

HELLO BEYOND MEAT®

You won't believe this plant-based burger isn't meat!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1 ½ tsp
- Extra-spicy: 2 tsp

Bust Out

Baking sheet, measuring spoons, large bowl, parchment paper, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Pita Bread	2	4
Shawarma Spice Blend	1 tbsp	2 tbsp
Russet Potato	460 g	690 g
Greek Yogurt	100 g	200 g
Roma Tomato	160 g	320 g
Chili Garlic Sauce 🌶️	1 tbsp	1 tbsp
Spring Mix	56 g	113 g
Hummus	57 g	114 g
White Wine Vinegar	1 tbsp	2 tbsp
Mini Cucumber	66 g	132 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast chunky fries

Cut **potatoes** into ½-inch fries. Add **potatoes**, **half the Shawarma Spice Blend** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven until golden-brown, 25-28 min.



Warm pitas

While **Beyond Meat®** cooks, arrange **pitats** on another baking sheet. Toast in the **top** of the oven until warmed through, 3-4 min.



Prep and make sauce

While **chunky fries** roast, roughly chop **tomato**. Cut **cucumber** into ¼-inch half-moons. Mix **yogurt** with **1 tsp chili garlic sauce** in a small bowl. Set aside. (NOTE: Reference Heat Guide.)



Assemble salad

Whisk together **vinegar**, **½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **spring mix**, **cucumbers** and **tomatoes**. Toss to coat.



Cook Beyond Meat®

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **Beyond Meat®**. Break up the **patties** into bite-sized pieces with a spatula, then add remaining **Shawarma Spice Blend**. Cook until slightly crispy, 5-6 min. ** Season with **salt** and **pepper**.



Finish and serve

Divide **toasted pitats** between plates, then spread **hummus** over **pitats**. Top with **Beyond Meat® gyro filling** and **chopped salad**. Dollop **1 tbsp chili-yogurt sauce** over **each pita**. Serve with **fries** and **remaining chili-yogurt sauce** for dipping.

Dinner Solved!