



Pork Kofta Gyros and Tzatziki

with Naan Bread, Chips and Tomato Salad

Street Food 40 Minutes • 2 of your 5 a day

34



Lemon



Garlic Clove



Panko Breadcrumbs



Chermoula Spice Mix



Dried Oregano



Pork Mince



Potatoes



Red Onion



Cider Vinegar



Cucumber



Baby Gem Lettuce



Vine Tomatoes



Mint



Greek Style
Salad 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:

Garlic Press, Baking Tray and Frying Pan.

Ingredients

	2P	3P	4P
Lemon**	½	1	1
Garlic Clove**	2	3	4
Panko Breadcrumbs 13)	10g	15g	20g
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Chermoula Spice Mix	1 pot	1 pot	1 pot
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 for the Pickle*	1 tsp	1 tsp	2 tsp
Cucumber**	½	¾	1
Baby Gem Lettuce**	1	1½	2
Vine Tomatoes	2	3	4
Mint**	1 bunch	1 bunch	1 bunch
Greek Style Salad Cheese** 7)	50g	100g	100g
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	863g	100g
Energy (kJ/kcal)	4049/968	469/112
Fat (g)	35	4
Sat. Fat (g)	15	2
Carbohydrate (g)	127	15
Sugars (g)	22	3
Protein (g)	43	5
Salt (g)	2.07	0.24

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.

HelloFresh UK
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The Fresh Farm
60 Worship St, London EC2A 2EZ

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 mix**, **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 mince.



Make the Toppings

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.

Pop the **cucumber**, remaining **garlic**, remaining **lemon zest**, **yoghurt** and **half the mint** into a bowl. Season with **salt** and **pepper**, mix and set aside.



Roast the Chips

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips.

Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through.



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 **Greek style salad cheese**, 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.



Chop Chop

Meanwhile, trim the **cucumber** then halve lengthways. Chop each half into 4 long strips then chop widthways into small pieces.

Trim the **baby gem** 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).



Finish and Serve

Put the **tomatoes**, **honey** and **half the lemon juice** in another bowl. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min. Season, mix and set aside again.

To serve, pile the **lettuce**, **tomatoes**, **koftas**, **tzatziki** and **pickled onions** on the **naans**.

Finish with the **Greek style salad cheese** and remaining **mint**, then serve with the **chips** and **lemon wedges** alongside.

Enjoy!