



Pork Kofta Gyros and Zesty Mint Yoghurt with Naan, Chips and Salad

Street Food 35-45 Minutes • 1 of your 5 a day

34



Lemon



Garlic Clove



Panko Breadcrumbs



Dried Oregano



Pork Mince



Potatoes



Cucumber



Baby Plum Tomatoes



Mint



Greek Style Salad Cheese



Greek Style Natural Yoghurt



Plain Naan

Pantry Items

Salt, Olive Oil, Sugar

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Fine grater, garlic press, bowl, baking tray and bowl.

Ingredients

	2P	3P	4P
Lemon**	½	¾	1
Garlic Clove**	2	3	4
Panko Breadcrumbs 13)	10g	15g	20g
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Dried Oregano	1 sachet	1 sachet	2 sachets
Salt for the Koftas*	¼ tsp	½ tsp	¾ tsp
Pork Mince**	240g	360g	480g
Potatoes**	450g	700g	900g
Cucumber**	½	¾	1
Baby Plum Tomatoes**	125g	190g	250g
Mint**	1 bunch	1 bunch	1 bunch
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Sugar*	1 tsp	1 tsp	2 tsp
Greek Style Salad Cheese** 7)	50g	150g	200g
Greek Style Natural Yoghurt** 7)	75g	120g	150g
Plain Naan 7) 11) 13)	2	3	4

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	713g	100g
Energy (kJ/kcal)	3840/918	538/129
Fat (g)	35	5
Sat. Fat (g)	14	2
Carbohydrate (g)	113	16
Sugars (g)	13	2
Protein (g)	41	6
Salt (g)	2.45	0.34

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 11) Soya 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Make the Koftas

Preheat your oven to 200°C. Zest the **lemon** (see ingredients for amount) and chop into wedges. Peel and grate the **garlic** (or use a garlic press). Pop the **panko breadcrumbs**, **water for breadcrumbs** (see ingredients for amount), **dried oregano**, and **half the garlic** into a large bowl. Season with the **salt for the koftas** (see ingredients for amount) and **pepper**. Add the **pork mince**, then mix with your hands until combined. Shape into 4 small **sausage** shapes per person. Flatten to make **koftas**. **IMPORTANT: Wash your hands and equipment after handling raw mince.**



Mix the Mint Yoghurt

Crumble the **Greek style salad cheese** into small pieces. Pop the **yoghurt** into a small bowl with **half the mint**, **lemon zest** and remaining **garlic** (add less if you don't love raw **garlic**). Season with **salt** and **pepper**, then mix together. Set the **mint yoghurt** aside.



Chop the Chips

Chop the **potatoes** lengthways into 1cm slices (no need to peel), then chop into 1cm wide chips. Pop the **chips** 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 on 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.** A few mins before the **koftas** are cooked, pop the **naans** (1 per person) into the oven to warm through, 3-4 mins.



Prep your Salad

Meanwhile, trim the **cucumber** (see ingredients for amount), then quarter lengthways. Chop widthways into small pieces. Halve the **tomatoes**. Pick the **mint leaves** from their stalks and roughly chop (discard the stalks). Add the **olive oil for the dressing** (see ingredients for amount) and **half the lemon juice** into a medium bowl. Season with **salt**, **pepper** and **sugar** (see ingredients for amount) and mix together. Toss the **tomato** and **cucumber** in the **dressing**.



Finish and Serve

Just before serving, mix the **Greek style salad cheese** and remaining **mint** into the **salad**. To serve, pop a **naan** onto each plate, then pile the **chips**, **salad**, **koftas** and **mint yoghurt** on top. Serve any remaining **lemon wedges** alongside for squeezing over.

Enjoy!