



Everything
But The Chef

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Greek Lamb Wraps

This homemade lamb souvlaki has all the classic flavours of a trip to a Greek island. At this point, between this tasty marinated garlic and oregano lamb, minty tzatziki and refreshing ribboned cucumber and tomato, your warm, toasty wraps will be bursting with flavour. To get the most out of this killer grilled leg steak, resist temptation and allow the meat to rest for at least 5 minutes. The result is melt in your mouth deliciousness of the highest order.

Prep: 10 mins
Cook: 10 mins
Total: 20 mins

level 1

helping hands

Pantry Items



Olive Oil



Garlic



Dried Oregano



Lamb Leg Steaks



Yoghurt



Mint



Classic Wraps



Cucumber



Tomato



Mixed Salad Leaves

Qty

Ingredients

⊕ May feature in another recipe

* Pantry Items

Servings per recipe: 4

Nutrition per serve

Energy	2600	Kj
Protein	43.9	g
Fat, total	22.5	g
-saturated	6.4	g
Carbohydrate	57	g
-sugars	6.4	g
Sodium	571	mg

1 clove	garlic, peeled & crushed
1 tbs	olive oil *
2 tsp	dried oregano
600 g	lamb leg steaks
1 tub	yoghurt
1 bunch	mint, leaves picked & finely chopped
1 packet	classic wraps
1	cucumber, peeled into ribbons
2	tomatoes, thinly sliced
1 bag	mixed salad leaves, washed

1



You will need: *chef's knife, chopping board, garlic crusher, vegetable peeler, medium bowl, chargrill pan or BBQ, plate, aluminium foil, small bowl and a microwave or sandwich press.*

1 In a medium bowl, combine the **garlic, olive oil, dried oregano, salt** and **pepper**. Add the **lamb leg steaks** and coat in the garlic oil mixture.

2



2 Heat a chargrill pan or BBQ over a medium-high heat. Add the lamb leg steaks to the pan and cook for **2-3 minutes** on each side for medium rare, or until cooked to your liking. Cooking times will vary depending on the thickness of your steaks. Set aside on a plate and cover with foil. Rest for **5 minutes**. Then cut into 1 cm thick slices.

3 Meanwhile, combine the **yoghurt** and **mint** in a small bowl. Heat the **classic wraps** in a microwave or sandwich press.

3



4 To serve, place the **cucumber, tomato, mixed salad leaves** and steak slices in the centre of the wraps and dollop with the minted yoghurt.

4



Did you know? 3,000 different types of tomato are cultivated globally, with over 10,000 known varieties!