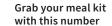


Greek-Style Pork Gyros & Oregano Fries with Garlic Sauce, Pickled Onion & Fetta

STREET FOOD











Potato

Paprika Spice



Premium Pork



Red Onion

Fillet



Cucumber





Garlic Sauce



Dried Oregano



Fetta Cubes



Parsley

Prep in: 20-30 mins Ready in: 40-50 mins **Pantry items** Olive Oil, White Wine Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

_		
	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
paprika spice blend	1 sachet	2 sachets
premium pork fillet	1 medium packet	2 medium packets
red onion	1/2	1
white wine vinegar*	1/4 cup	½ cup
tomato	1	2
cucumber	1	2
garlic sauce	1 packet	2 packet
flatbread	4	8
dried oregano	1 packet	2 packets
fetta cubes	1 medium packet	1 large packet
parsley	1 packet	1 packet

^{*}Pantry Items

Nutrition

Per Serving	Per 100g
3219kJ (769Cal)	465kJ (111Cal)
58.8g	8.5g
26.5g	3.8g
7.6g	1.1g
71.1g	10.3g
16.1g	2.3g
1772mg	256mg
8.3g	1.2g
	3219kJ (769Cal) 58.8g 26.5g 7.6g 71.1g 16.1g 1772mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the fries

- Preheat oven to 240°C/220°C fan-forced.
- Cut potato into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil** and toss to coat.
- Bake until tender, 20-25 minutes.

TIP: If your oven tray is crowded, divide between two trays.



Cook the pork

- While the fries are baking, combine paprika spice blend, a pinch of salt and a drizzle of olive oil in a small bowl.
- In a large frying pan, heat a drizzle of olive oil over high heat. Sear pork fillet until browned, 1 minute on all sides.
- Transfer to a second lined oven tray, spoon over paprika mixture and turn to coat. Roast,
 12-14 minutes for medium, or until cooked to your liking.
- Remove from oven, cover with foil and rest for 10 minutes.



Pickle the onion

- Meanwhile, thinly slice red onion (see ingredients).
- In a medium bowl, combine the white wine vinegar and a good pinch of sugar and salt.
- Scrunch sliced onion in your hands, then add it to pickling liquid. Add enough water to just cover onion. Set aside.



Make garlic sauce

- While the onion is pickling, thinly slice tomato into wedges.
- Grate **cucumber** and squeeze out any excess moisture with a paper towel.
- In a second small bowl, combine garlic sauce, cucumber and a pinch of salt and pepper.



Heat the flatbreads

- While the pork is resting, drizzle each flatbread with olive oil and season with salt.
- Bake directly on a wire oven rack until warmed through, **4-7 minutes**.



Serve up

- To the tray with fries, sprinkle over dried oregano and toss to coat.
- Drain pickled onion. Slice pork.
- Top flatbreads with some Greek-style pork, tomato, oregano fries and pickled onion.
- Spoon over garlic sauce and crumble over fetta cubes.
- Tear over **parlsey** to garnish.
- Serve with any remaining fries. Enjoy!

