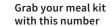


# Greek-Style Pork Gyros & Seasoned Fries with Garlic-Cucumber Sauce, Pickled Onion & Fetta

STREET FOOD











Potato

**Dried Oregano** 



Paprika Spice

Premium Pork





Red Onion



Garlic Sauce

Cucumber

Flatbread



Fetta Cubes



Parsley

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
dried oregano	½ sachet	1 sachet
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 packets
flatbread	4	8
fetta cubes	1 medium packet	1 large packet
parsley	1 packet	1 packet
*Pantry Items		

# Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3219kJ (769cal)	249kJ (59cal)
Protein (g)	58.8g	4.5g
Fat, total (g)	26.5g	2g
- saturated (g)	7.6g	0.6g
Carbohydrate (g)	71.1g	5.5g
- sugars (g)	16.1g	1.2g
Sodium (mg)	1772mg	136.8mg
Dietary Fibre (g)	8.3g	0.6g

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 sprinnkle over dried oregano (see ingredients). Toss to coat.
- · Bake until tender, 20-25 minutes.

**TIP:** If your oven tray is crowded, divide the fries 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 premium 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-cucumber 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

- Drain pickled onion. Slice pork.
- Top flatbreads with some Greek-style pork, tomato, seasoned fries and pickled onion.
- Spoon over garlic-cucumber sauce and crumble over fetta cubes.
- Tear over **parlsey** to garnish.
- Serve with any remaining fries. Enjoy!

