



# Greek-Style Pork Gyros & Seasoned Fries

with Garlic-Cucumber Sauce, Pickled Onion & Fetta

STREET FOOD

Grab your meal kit  
with this number

23



Potato



Dried Oregano



Paprika Spice Blend



Premium Pork Fillet



Red Onion



Tomato



Cucumber



Garlic Sauce



Flatbread



Fetta Cubes



Parsley

Prep in: 20-30 mins  
Ready in: 40-50 mins

Bring a bunch of colour and crunch to your dinner table with this impressive array! Dig into some mouth-watering gyros packed with crispy fries, tender pork and a tangy pickled onion for an unforgettable flavour sensation.

### 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
<b>olive oil*</b>	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	½	1
<b>white wine vinegar*</b>	¼ 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](https://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 sprinkle 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.



## 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**.



## 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**.



## 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**.



## 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.



## 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 **parsley** to garnish.
- Serve with any remaining fries. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



2024 | CW36

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)