

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



Garlic & Herb Seasoning



Brown Onion



Premium Pork Fillet



Tomato



Cucumber



Garlic Sauce



Flatbreads



Chicken Salt



Fetta Cubes

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
olive oil*	refer to method	refer to method
potato	2	4
dried oregano	1 sachet	2 sachets
garlic & herb seasoning	1 medium sachet	1 large sachet
brown onion	½	1
premium pork fillet	1 medium packet	2 medium packets
tomato	1	2
cucumber	1	2
garlic sauce	1 packet	2 packets
flatbreads	4	8
chicken salt	1 sachet	2 sachets
fetta cubes	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3220kJ (465cal)	465kJ (67cal)
Protein (g)	58.9g	8.5g
Fat, total (g)	26.5g	3.8g
- saturated (g)	7.6g	1.1g
Carbohydrate (g)	71.1g	10.3g
- sugars (g)	16.1g	2.3g
Sodium (mg)	1771mg	255.6mg
Dietary Fibre (g)	8.3g	1.2g

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**, sprinkle over **dried oregano** and toss to coat.
- Bake until tender, **20-25 minutes**.

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



Get prepped

- 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**.



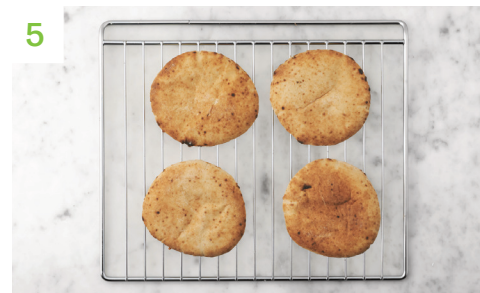
Sear the pork and onion

- While the fries are baking, combine **garlic & herb seasoning**, a pinch of **salt** and a drizzle of **olive oil** in a small bowl.
- Thinly slice **brown onion**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, until tender, **4-5 minutes**. Transfer to bowl and cover to keep warm.
- Return frying pan to high heat, with a drizzle of **olive oil**. Sear **pork fillet** until browned, **1 minute** on all sides.



Roast the pork

- Transfer **pork** to a second lined oven tray, spoon over **herby 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 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**.



Finish & serve

- To the tray with fries, sprinkle over **chicken salt** and toss to coat.
- Slice pork.
- Top flatbreads with some Greek-style pork, tomato, seasoned fries and onion.
- Spoon over garlic-cucumber sauce and crumble over **fetta cubes**.
- Serve with any remaining fries. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2025 | CW02

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