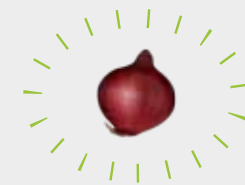




# GREEK STYLE BEEF PITA NACHOS

with Tzatziki



Get rid of the raw onion bite



Lebanese Bread



Cucumber



Garlic



Greek Yoghurt



Roma Tomato



Red Onion



Parsley



Fetta Cheese



Beef Mince



Greek Spice Blend

Pantry Staples



Olive Oil



Hands-on: 25 mins

Ready in: 35 mins

Greek... nachos? Yeah, we know – hardly within the rules. But tonight we’re throwing out the rule book! After you’ve tasted these crispy beef nachos, we reckon you’ll join us on the wild side too.

# BEFORE YOU — START

You will need: **chef's knife, chopping board, two oven trays lined with baking paper, grater, garlic crusher, two medium bowls, medium frying pan, wooden spoon and large platter or plate.** Let's start cooking the **Greek Style Beef Pita Nachos with Tzatziki**



## 1 BAKE THE PITA NACHOS

Preheat the oven to **180°C/160° fan-forced**. Slice the **Lebanese bread** into wedges and lay out on the two prepared oven trays (it's ok if they overlap). Drizzle over **1/2 the olive oil** and season generously with **salt** and **pepper**. Bake for **10-15 minutes**, or until golden and crispy. Turn wedges halfway through cooking.



## 4 COOK THE BEEF

Heat the **remaining olive oil** in a medium frying pan over a medium-high heat. Add the **remaining red onion** and the **beef mince**. Cook for **5 minutes**, breaking up the mince with a wooden spoon, until the onion is softened and the mince is browned. Add the **Greek spice blend** and cook for **1-2 minutes**, or until fragrant.

**TIP:** It's time to season, add a pinch of salt and taste your mince. If you can't taste all the flavours add a little more until you can. The amount of salt needed varies for each person so keep tasting your food as you go!



## 2 PREPARE THE TZATZIKI

Meanwhile, grate **one** of the **cucumbers** and squeeze out excess moisture with your hands (this will ensure your tzatziki is not too watery). Peel and crush the **garlic**. Combine the cucumber and garlic with the **Greek yoghurt** and **1/2 the remaining olive oil** in a medium bowl. Season with **salt** and **pepper** and mix well. Taste the tzatziki and add additional salt and pepper, if you like.



## 5 TOP THE NACHOS

Arrange the **pita** nachos on a large platter or plate, top with the **beef mince** mixture, the **tzatziki**, the grated **fetta** and the diced **cucumber, red onion** and **roma tomato**. Sprinkle over the chopped **parsley**.



## 3 CHOP THE VEGGIES

Finely dice the **remaining cucumber**, the **roma tomato** and the **red onion**. Finely chop the **parsley** leaves. Grate the **fetta cheese**.

**TIP:** Place **1/2 the diced red onion** in a bowl of **iced water** and leave to soak for **5 minutes**. This will reduce the raw bite flavour!

**TIP:** If you're not a fan of raw onion, don't soak the onion, just cook it all in step 4.



## 6 SERVE UP

Place the Greek style beef pita nachos with tzatziki in the centre of the table for everyone to help themselves.

# ENJOY!

# 4-5 PEOPLE INGREDIENTS

	4-5P
Lebanese bread	2 packets
olive oil*	4 tbs
cucumber	2
garlic	1 clove
Greek yoghurt	1 tub (100g)
roma tomato	2
red onion	1/2
parsley	1 bunch
fetta cheese	1 block (100g)
beef mince	1 packet
Greek spice blend	2 sachets (4 tsp)

\*Pantry Items | Ingredient features in another recipe

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3280kJ (784Cal)	646kJ (154Cal)
Protein (g)	48.8g	9.6g
Fat, total (g)	34.6g	6.8g
- saturated (g)	12.1g	2.4g
Carbohydrate (g)	67.1g	13.2g
- sugars (g)	12.2g	2.4g
Sodium (mg)	840mg	165mg

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