



BUILD-YOUR-OWN BEEF GYROS

with Golden Potatoes & Garlic Yoghurt Sauce



Make garlic sauce



Potato



Garlic



Lemon



Greek Spice Blend



Cos Lettuce



Roma Tomato



Cucumber



Beef Rump



Greek Yoghurt



Chapati Wraps

Pantry Staples: Olive Oil

Hands-on: **30** mins
Ready in: **35** mins

There's something about the humble Gyro that seems to stir up passion in people. Maybe it's the tender beef, or perhaps the joy of having chips and a soft, pillowy wrap to enjoy everything in? Perhaps it's just the noble nature of the Greeks. Whatever the reason, we're mighty glad it's on the menu.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **chef's knife, chopping board, oven tray** lined with **baking paper, garlic crusher, medium bowl, spoon, large frying pan, tongs, foil, small bowl** and a **sandwich press** or **microwave**.



1 ROAST THE POTATO CHIPS

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1 cm chips. **TIP:** *Chopping the potato to the correct size ensures it cooks in the allocated time.* Divide the chips between two oven trays lined with baking paper. **Drizzle** with **olive oil**, season generously with **salt** and **pepper** and toss to coat. Roast for **25-30 minutes**, or until tender.



4 COOK THE STEAK

Heat a **drizzle** of **olive oil** in a large frying pan over a high heat. Add the **beef rump** steaks and cook for **2-3 minutes** on each side (depending on thickness), or until cooked to your liking. **TIP:** *This will give you a medium steak so cook a little less for rare, or a little longer for well done.* Transfer to a plate and cover with foil and set aside to rest for **5 minutes**. Slice the steak into 0.5 cm thin strips.

While the steak is resting, wipe out the frying pan.



2 MARINATE THE BEEF

While the potatoes are roasting, peel and crush the **garlic**. Juice the **lemon**. Place the **Greek spice blend** and **1/3** of the garlic into a medium bowl. Add **1 tbs** of **lemon juice** and a **generous pinch** of **salt** and **pepper**. Add the **beef rump** steaks and toss to coat. Set aside.



5 MAKE THE GARLIC YOGHURT

Heat the same pan over a medium-high heat with **2 tbs** of **olive oil**. Add the **remaining garlic** and cook for **30 seconds**, or until golden. Transfer to a small bowl and allow to cool for **5 minutes**. Add the **Greek yoghurt** to the garlic oil mixture and whisk to combine. **TIP:** *Don't worry if it looks a little separated to begin with, it will come together after whisking for 1 minute.* Season generously with **salt** and **pepper** to taste.

Heat the **chapati wraps** in a sandwich press or on a plate in the microwave for **10 second** bursts, or until warmed through.



3 PREPARE THE FILLING

Thinly slice the **cos lettuce**. Finely chop the **Roma tomato** and **cucumber**.



6 SERVE UP

Fill each wrap with the lettuce, tomato, cucumber, some potato chips and sliced rump steak. Top with a drizzle of the garlic yoghurt and serve the remaining potato chips on the side.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
potato	4
garlic	2 cloves
lemon	1
Greek spice blend	1 sachet (2 tsp)
beef rump	1 packet
cos lettuce	1 head
Roma tomato	2
cucumber	1
Greek yoghurt	1 tub (200 g)
chapati wraps	1 packet

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2610kJ (624Cal)	454kJ (109Cal)
Protein (g)	42.0g	7.3g
Fat, total (g)	15.7g	2.7g
- saturated (g)	4.8g	0.8g
Carbohydrate (g)	72.4g	12.6g
- sugars (g)	7.6g	1.3g
Sodium (g)	491mg	85mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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