

Greek Pork & Roast Potato Salad

with Mint Yoghurt

Grab your Meal Kit with this symbol



Potato



Red Onion



Zucchini



Italian Herbs



Garlic



Tomato



Kalamata Olives



Cucumber



Mint



Greek Yoghurt



Pork Strips



Garlic & Herb Seasoning



Mixed Salad Leaves

 Hands-on: 20-30 mins
Ready in: 35-45 mins

 Calorie Smart

 Naturally gluten-free
Not suitable for Coeliacs

With cooling cucumber, fragrant mint and creamy yoghurt, this bright summer salad tastes as good as it looks. Throw in some juicy pork strips for a nutritionally balanced meal that's sure to satisfy.

Pantry items

Olive Oil, Red Wine Vinegar (or White Wine Vinegar)

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
red onion	1	2
zucchini	1	2
Italian herbs	1 sachet	2 sachets
garlic	1 clove	2 cloves
tomato	1	2
kalamata olives	1 packet	2 packets
cucumber	1	2
mint	1 bunch	1 bunch
Greek yoghurt	1 packet (100g)	1 packet (200g)
water*	2 tsp	1 tbs
pork strips	1 packet	1 packet
garlic & herb seasoning	1 sachet	2 sachets
red wine vinegar* (or white wine vinegar)	2 tsp	1 tbs
mixed salad leaves	1 bag (60g)	1 bag (120g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2279kJ (544Cal)	278kJ (66Cal)
Protein (g)	41.8g	5.1g
Fat, total (g)	17.7g	2.2g
- saturated (g)	4.8g	0.6g
Carbohydrate (g)	48.6g	5.9g
- sugars (g)	20.8g	2.5g
Sodium (mg)	1453mg	177mg

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.



Roast the veggies

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 2cm chunks. Cut the **red onion** into 2cm wedges. Cut the **zucchini** into 2cm rounds. Place the **veggies** on an oven tray lined with baking paper. Sprinkle with the **Italian herbs**, season with **salt** and **pepper** and drizzle with **olive oil**. Toss to coat, then roast until tender, **20-25 minutes**.

TIP: Cut the veggies to size so they cook in the allocated time.



Get prepped

While the veggies are roasting, finely chop the **garlic**. Roughly chop the **tomato** and **kalamata olives**. Thinly slice the **cucumber** into half-moons. Pick and finely chop the **mint**.



Make the mint yoghurt

In a large frying pan, heat a drizzle of **olive oil** and the **garlic** over a medium-high heat. Cook until fragrant, **1 minute**. Transfer to a small bowl. Add the **Greek yoghurt**, the **water** and 1/2 the **mint** and stir to combine. Season to taste.



Cook the pork

In a medium bowl, combine the **garlic & herb seasoning** and a drizzle of **olive oil**. Add the **pork strips** and toss to combine. Return the frying pan to a high heat with a drizzle of **olive oil**. Cook the **pork strips**, tossing, until golden, **2-3 minutes** (cook in batches if your pan is getting crowded). Transfer to a bowl.



Bring it all together

In a large bowl, combine the **red wine vinegar** and a drizzle of **olive oil**, then season with **salt** and **pepper**. Stir to combine. Add the **mixed salad leaves**, **roast veggies**, **tomato**, **cucumber** and **olives** and toss to combine.



Serve up

Divide the roast potato salad between plates. Top with the Greek pork and any resting juices. Drizzle the mint yoghurt over the pork. Garnish with the remaining mint.

Enjoy!