



# Greek-Style Lamb Gyros & Garlicky Fries

with Dill Yoghurt-Fetta Sauce & Olives

Grab your Meal Kit with this symbol



Slow-Cooked Lamb Shoulder



Dried Oregano



Onion



Potato



Garlic & Herb Seasoning



Garlic



Tomato



Kalamata Olives



Dill



Cucumber



Lemon



Greek-Style Yoghurt



Fetta Cubes



Flatbread



Mixed Leaves



Mint

Prep in: **40-50 mins**  
Ready in: **50-60 mins**

Load up grilled flatbreads with tender roasted lamb shoulder and some solid toppings (hello, fries!) and get your paws on this fabulous Greek-inspired feast! The fetta-spiked sauce adds tang and creaminess, while the zingy pickled onion and peppery salad work to cut through the richness.

### 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

Medium or large baking dish · Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked lamb shoulder	1 packet (300g)	1 packet (600g)
dried oregano	½ medium sachet	1 medium sachet
onion	1	2
red wine vinegar* (or white wine vinegar)	¼ cup	½ cup
potato	2	4
garlic & herb seasoning	1 medium sachet	1 large sachet
garlic	2 cloves	4 cloves
tomato	1	2
kalamata olives	1 packet	2 packets
dill	1 bag	1 bag
cucumber	1	2
lemon	½	1
Greek-style yoghurt	1 medium packet	1 large packet
fetta cubes	1 small packet	1 medium packet
flatbread	4	8
mixed leaves	1 medium bag	1 large bag
mint	1 bag	1 bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3152kJ (753Cal)	429kJ (102Cal)
Protein (g)	39.4g	5.4g
Fat, total (g)	41.1g	5.6g
- saturated (g)	18.3g	2.5g
Carbohydrate (g)	52.6g	7.2g
- sugars (g)	16.1g	2.2g
Sodium (mg)	1324mg	180mg

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.



## 1 Roast the lamb

Preheat oven to **240°C/220°C fan-forced**. To a baking dish, add **slow-cooked lamb shoulder**, including any packet juices (for a 4-person portion, separate the **lamb** into its two pieces!). Sprinkle with **dried oregano** (see ingredients) and a good pinch of **salt**. Cover with foil, then roast for **25 minutes**. Remove from oven. Uncover, then turn over **lamb**. Roast, uncovered, until browned and heated through, **10-12 minutes**. Set aside to rest, covered, for **5 minutes**. Shred **lamb** using two forks (or slice, if you prefer).

**TIP:** If the lamb has a fat layer, turn the fat-side up after removing the foil.



## 4 Prep the toppings

Finely chop **garlic**. Roughly chop **tomato**, **kalamata olives** and **dill**. Thinly slice **cucumber**. Cut **lemon** into wedges. In a large frying pan, heat a drizzle of **olive oil** and the **garlic** over medium-high heat. Cook until fragrant, **1 minute**. Transfer to a small bowl. Add **Greek-style yoghurt**, **dill** and **fetta cubes** to **garlic oil mixture**. Stir to combine.



## 2 Pickle the onion

While lamb is roasting, thinly slice **onion**. In a small bowl, combine the **red wine vinegar** and a good pinch of **sugar** and **salt**. Scrunch sliced **onion** in your hands, then add to pickling liquid. Add enough **water** to just cover onion. Set aside.



## 5 Prep the flatbreads & salad

Drizzle (or brush) each **flatbread** with **olive oil**. Return frying pan to medium-high heat. Cook **flatbreads** until golden and warmed through, **1-2 minutes** each side (cook in batches if your pan is getting crowded). Meanwhile, combine **mixed leaves**, **cucumber**, **tomato** and **olives** in a large bowl. Add a drizzle of **olive oil** and a squeeze of **lemon juice**. Toss to combine. Season to taste.



## 3 Bake the fries

Cut **potato** into fries. Place on a lined oven tray. Sprinkle over **garlic & herb seasoning**, drizzle with **olive oil**, season with **salt** and toss to coat. Spread out in a single layer. Bake until tender, **20-25 minutes**.

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



## 6 Serve up

Drain pickled onion. Bring everything to the table to serve. Top flatbreads with a helping of salad, Greek-style lamb, garlicky fries and pickled onion. Spoon over the dill yoghurt-fetta sauce. Tear over the mint. Serve with any remaining fries, salad and lemon wedges.

## Enjoy!

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