



Mediterranean Beef Gyros & Herby Mayo

with Spiced Fries & Pickled Onion

Grab your Meal Kit
with this symbol



Potato



Rustic Herb Spice Blend



Red Onion



Garlic



Cucumber



Tomato



Dill & Parsley Mayonnaise



Greek-Style Yoghurt



Beef Mince



Tomato Paste



Mini Flour Tortillas



Baby Spinach Leaves

Hands-on: 25-35 mins
Ready in: 35-45 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, pillow-y 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.

Pantry items

Olive Oil, Rice 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 refer to method	4 People refer to method
olive oil*		
potato	2	4
rustic herb spice blend	1 sachet	1 sachet
red onion	1 (medium)	1 (large)
rice wine vinegar*	1/4 cup	1/2 cup
garlic	3 cloves	6 cloves
cucumber	1 (medium)	1 (large)
tomato	1	2
dill & parsley mayonnaise	1 packet (50g)	1 packet (100g)
Greek-style yoghurt	1/2 medium packet	1 medium packet
water*	1/2 tbs	1 tbs
beef mince	1 packet	1 packet
tomato paste	1/2 packet	1 packet
mini flour tortillas	8	16
baby spinach leaves	1 bag (60g)	1 bag (120g)

*Pantry items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4442kJ (1061Cal)	588kJ (140Cal)
Protein (g)	47.6g	6.3g
Fat, total (g)	50.5g	6.7g
- saturated (g)	18.1g	2.4g
Carbohydrate (g)	87.4g	11.6g
- sugars (g)	14.3g	1.9g
Sodium (mg)	1095mg	145mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper. Sprinkle over 1/2 the **rustic herb spice blend**, season with **salt** and drizzle with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.

TIP: Cut the potato to size so it cooks in time.



Pickle the onion

While the fries are baking, thinly slice the **red onion**. In a small bowl, combine the **rice wine vinegar** and a good pinch of **sugar** and **salt**. Scrunch the **onion** in your hands, then add to the **pickling liquid**. Add just enough **water** to cover the **onion** and stir to coat. Set aside until serving.



Get prepped

Finely chop the **garlic**. Thinly slice the **cucumber** into batons. Roughly chop the **tomato**. In a small bowl, combine the **dill & parsley mayonnaise**, **Greek-style yoghurt** (see ingredients) and **water**. Set aside.



Cook the beef

When the fries have **10 minutes** cook time remaining, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **beef mince**, breaking it up with a spoon, until just browned, **4-5 minutes**. Add the **garlic**, **tomato paste** (see ingredients) and remaining **rustic herb spice blend** and cook until fragrant, **1 minute**. Season to taste.



Heat the tortillas

While the beef is cooking, heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second** bursts, until warmed through.



Serve up

Drain the pickled onion. Bring everything to the table to serve. Build your gyros by filling a tortilla with some **baby spinach leaves**, beef, spiced fries, cucumber, tomato and pickled onion. Drizzle with the dill-parsley dressing.

Enjoy!