



Mini Beef & Pork Kofta Kebabs

with Wedges, Garlic-Yoghurt Dip & Cucumber Salad

TAKEAWAY FAVES

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Cucumber



Garlic Dip



Greek-Style Yoghurt



Beef & Pork Mince



Middle Eastern Seasoning



Fine Breadcrumbs



Mini Flour Tortillas



Mixed Salad Leaves



Parsley



Beef Mince

Recipe Update

Unfortunately, this week's mint was in short supply, so we've replaced it with parsley. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: 25-35 mins
Ready in: 30-40 mins

What can beat a kebab? Nothing much, especially when you can make your own in four easy steps. They're unstoppable with delicious seasoned beef and pork koftas, a garlic yoghurt with a side of wedges. You'll be seeing more kebabs on the menu in the future.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Egg, Honey, Vinegar (White Wine or Balsamic)

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

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
cucumber	1 (medium)	1 (large)
garlic dip	1 medium packet	1 large packet
Greek-style yoghurt	1 medium packet	1 large packet
beef & pork mince	1 packet	1 packet
Middle Eastern seasoning	1 sachet	2 sachets
fine breadcrumbs	½ packet	1 packet
egg*	1	2
honey*	1 tsp	2 tsp
mini flour tortillas	6	12
mixed salad leaves	1 small bag	1 medium bag
vinegar* (white wine or balsamic)	drizzle	drizzle
parsley	1 bag	1 bag
beef mince**	1 packet	1 packet (or 2 packets)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4060kJ (970Cal)	650kJ (155Cal)
Protein (g)	47.3g	7.6g
Fat, total (g)	48.3g	7.7g
- saturated (g)	14.5g	2.3g
Carbohydrate (g)	87g	13.9g
- sugars (g)	19.8g	3.2g
Sodium (mg)	1226mg	196mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4093kJ (978Cal)	655kJ (157Cal)
Protein (g)	49.2g	7.9g
Fat, total (g)	46.9g	7.5g
- saturated (g)	14.9g	2.4g
Carbohydrate (g)	87g	13.9g
- sugars (g)	19.8g	3.2g
Sodium (mg)	1206mg	193mg

The quantities provided above are averages only.

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.

We're here to help!

Scan here if you have any questions or concerns

2023 | CW33



1



Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into wedges, then place on a lined oven tray.
- Drizzle with **olive oil**, season with **salt** and toss to coat. Spread out evenly, then bake until tender, **20-25 minutes**.

Little cooks: Kids can help toss the wedges.

2



Get prepped

- Meanwhile, thinly slice **cucumber** into half-moons.

3



Make the garlic-yoghurt dip

- In a small bowl, combine **garlic dip** and **Greek-style yoghurt**. Season with **salt** and **pepper**.

4



Make the koftas

- In a medium bowl, combine **beef & pork mince**, **Middle Eastern seasoning**, **fine breadcrumbs** (see ingredients), the **egg**, and a pinch of **salt** and **pepper**.
- Using damp hands, roll **mixture** into small koftas (3 per person).

Custom Recipe: If you've swapped to beef mince, prep beef mince in the same way as above.

5



Cook the koftas

- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **koftas**, turning, until browned and cooked through, **10-12 minutes** (cook in batches if your pan is getting crowded).
- Remove pan from heat, then add the **honey** and toss to coat.
- Meanwhile, microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.

Custom Recipe: Cook beef koftas in the same way as above.

6



Serve up

- In a second medium bowl, combine cucumber, **mixed salad leaves** and a drizzle of **vinegar** and olive oil. Season to taste.
- To each tortilla, add some cucumber salad and koftas. Top with garlic-yoghurt dip and tear over **parsley** to serve.
- Serve with potato wedges. Enjoy!

Little cooks: Take the lead and help build the mini kebabs!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate