

Greek-Style Chicken & Haloumi Gyros

with Fries, Cucumber Tzatziki & Pickled Onion

STREET FOOD

Grab your meal kit with this number

16



Potato



Onion



Tomato



Radish



Cucumber



Haloumi/Grill Cheese



Greek-Style Yoghurt



Garlic Dip



Chicken Breast



Nan's Special Seasoning



Mini Flour Tortillas



Parsley

Prep in: **20-30 mins**
Ready in: **30-40 mins**

1 Eat Me Early

Savour the vibrant flavors of Greek street food with tender, marinated chicken and grilled haloumi nestled in a warm tortilla alongside crispy fries, cool cucumber tzatziki, and tangy pickled onions. Each bite is a delightful dance of textures and tastes, transporting you straight to a sun-drenched Mediterranean market!

Pantry items

Olive Oil, White Wine Vinegar, Honey

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
onion	½	1
white wine vinegar*	¼ cup	½ cup
tomato	1	2
radish	1	2
cucumber	1 (medium)	1 (large)
haloumi/grill cheese	1 packet	2 packets
Greek-style yoghurt	1 medium packet	1 large packet
garlic dip	1 medium packet	1 large packet
chicken breast	1 medium packet	2 medium packets OR 1 large packet
Nan's special seasoning	1 medium sachet	1 large sachet
honey*	1 tsp	2 tsp
mini flour tortillas	6	12
parsley	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3410kJ (815Cal)	468kJ (112Cal)
Protein (g)	54.5g	7.5g
Fat, total (g)	32.2g	4.4g
- saturated (g)	6.8g	0.9g
Carbohydrate (g)	75.6g	10.4g
- sugars (g)	16g	2.2g
Sodium (mg)	1060mg	146mg
Dietary Fibre (g)	12.4g	1.7g

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.



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries.
- Place on a lined oven tray. Drizzle with **olive oil** and toss to coat.
- Bake until tender, **20-25 minutes**.

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



Cook the haloumi

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **haloumi**, until golden brown, **1-2 minutes** each side.
- Remove pan from heat, add the **honey** and turn to coat. Transfer to a plate.



Pickle the onion

- Meanwhile, thinly slice **onion** (see ingredients).
- In a medium bowl, combine the **white wine vinegar** and a good pinch of **sugar** and **salt**.
- Scrunch **sliced onion** in your hands, then add it to pickling liquid. Add enough **water** to just cover onion. Set aside.



Cook the chicken

- Wipe out and return frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **chicken steaks** until cooked through, **3-6 minutes** each side (cook in batches if your pan is getting crowded).
- Meanwhile, microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.

TIP: Chicken is cooked through when it's no longer pink inside.



Get prepped

- While the onion is pickling, finely chop **tomato**.
- Thinly slice **radish**.
- Grate **cucumber** and squeeze out any excess moisture.
- Cut **haloumi** into 1cm strips.
- In a small bowl, combine **Greek-style yoghurt**, **garlic dip**, **grated cucumber** and a pinch of **salt** and **pepper**.
- Place your hand flat on top of each **chicken breast** and slice through horizontally to make two thin steaks.
- In a medium bowl combine **Nan's special seasoning** and a drizzle of **olive oil**. Add **chicken**, tossing to coat.



Serve up

- Drain pickled onion.
- Slice chicken.
- Bring everything to the table to serve. Top tortillas with some Greek-style chicken, haloumi, radish, tomato, fries and pickled onion.
- Spoon over cucumber tzatziki and tear over **parsley** to garnish.
- Serve with any remaining fries. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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