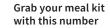


Greek-Style Chicken & Haloumi Gyros with Fries, Cucumber Tzatziki & Pickled Onion

STREET FOOD









Potato







Radish



Haloumi/Grill Cheese



Garlic Dip







Nan's Special Chicken Breast



Mini Flour Tortillas

Parslev

Seasoning





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

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	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
onion	1/2	1	
white wine vinegar*	⅓ 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.



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.



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.



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.



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.



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!

