

Greek-inspired Pork Kofta Gyros

with chips, mint yoghurt sauce and tomato salad

Street Food 35-40 mins

17



Pork Mince



Breadcrumbs



Lemon



Fennel



Mint



Yoghurt



Garlic



Potatoes



Cherry Tomatoes



Greek Style Cheese



Naan



Grilling Cheese

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, grater, zester

Ingredients

	2P	4P
Pork Mince	250 g	500 g
Breadcrumbs	1 pack	1 pack
Lemon	1 unit	2 units
Fennel	1 unit	2 units
Mint	5 g	10 g
Yoghurt	75 g	150 g
Garlic	2 units	4 units
Potatoes	3 units	6 units
Cherry Tomatoes	125 g	250 g
Greek Style Cheese	100 g	200 g
Naan	2 units	4 units
Grilling Cheese	200 g	400 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	990 g	100 g
Energy (kJ/kcal)	6200.7 kJ/ 1482 kcal	626.3 kJ/ 149.7 kcal
Fat (g)	64.5 g	6.5 g
Sat. Fat (g)	33.7 g	3.4 g
Carbohydrate (g)	154.3 g	15.6 g
Sugars (g)	16 g	1.6 g
Protein (g)	80.1 g	8.1 g
Salt (g)	7.6 g	0.8 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
Head online or use the app to rate this recipe.



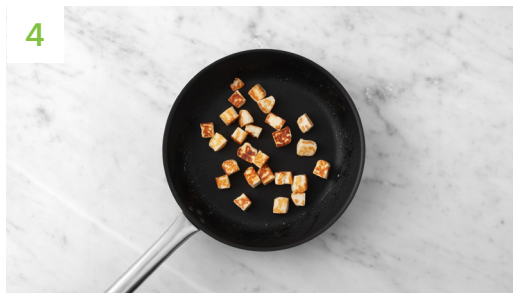
You can recycle me!



Make the Chips

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then into 1cm chips (peeling optional).
- Pop the chips onto a large (lined) baking tray.
- Drizzle with **oil**, season well with **salt** and **pepper**, then toss to coat. Spread out in a single layer.
- When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.

TIP: Use two baking trays if necessary.



Make the Fillings

- Mix the **yoghurt** in a small bowl with the remaining **mint**, **lemon** zest and remaining **garlic** (add less if you don't love raw garlic). Season to taste with **salt** and **pepper**.
- Place a pan over medium-high heat with a drizzle of **oil**.
- Remove the **cheese** cubes from the **water** and pat dry with kitchen paper.
- Once hot, fry the **grilling cheese** until golden, shifting frequently, 4-5 mins. Once cooked, remove from the pan and cover to keep warm.



Shape the Koftas

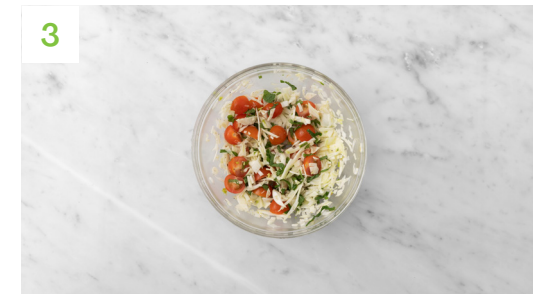
- Meanwhile, zest and quarter the **lemon**.
- Peel and grate the **garlic** (or use a garlic press).
- Crumble the **Greek style cheese** into a large bowl.
- Add **breadcrumbs**, **pork mince** and **half** the **garlic**. Season with **pepper** and mix together by hand.
- Form into small **sausage** shapes, 4 per person. Flatten to make koftas. **IMPORTANT:** Wash hands and equipment after handling raw mince.

TIP: Make sure the cheese is well incorporated to avoid lumps in your koftas.



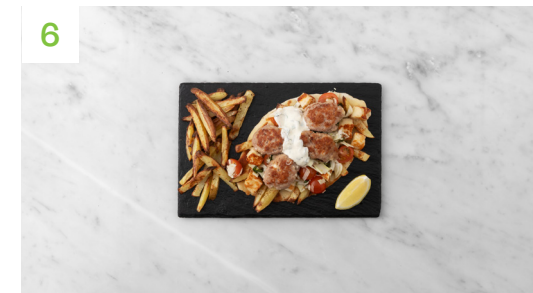
Cook the Koftas

- Return the pan to medium-high heat with another drizzle of **oil**.
- Once hot, add the **pork** koftas and fry until browned all over and cooked through, turning occasionally, 10-12 mins. **IMPORTANT:** Koftas are cooked when no longer pink in the middle.
- When the koftas are almost cooked, pop the **naan** into the oven to warm through, 2-3 mins.



Assemble the Salad

- Trim the root tip and green stalks of the **fennel**. Chop widthways into small pieces.
- Halve the **tomatoes**.
- Pick **mint** leaves from stalks and roughly chop (discard the stalks).
- Mix 1 tbsp **oil** and the juice of **half** a **lemon** (double both for 4p) in a bowl. Season with **salt**, **pepper** and 1 tsp **sugar** (double for 4p). Toss the **tomato**, **fennel** and **half** the **mint** in the dressing.
- Drain the **grilling cheese** and cut into 2cm cubes. Add to a bowl of cold **water**.



Finish and Serve

- To serve, divide your warm **naans** between plates.
- Pile on the chips, **grilling cheese**, **tomato** salad and koftas.
- Top with a dollop of **mint yoghurt**.
- Serve any remaining chips and **lemon** wedges alongside.

Enjoy!