



Fruity Greek Style Dip & Chips

perfect for sharing

Sides 15 – 20 mins



Greek Style Cheese



Yoghurt



Tortilla



Cranberry Chutney



Orange



Hazelnuts



Cucumber

Pantry Items: Oil, Salt, Pepper



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2024-W50

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.

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

Cooking tools you will need

Baking sheet with baking paper

Ingredients

	Quantity
Greek Style Cheese	200 g
Yoghurt	220 g
Tortilla	8 units
Cranberry Chutney	1 sachet
Orange	½ unit
Hazelnuts	10 g
Cucumber	1 unit

Nutrition

	Per serving	Per 100g
for uncooked ingredients	456 g	100 g
Energy (kJ/kcal)	3447.6 kJ/ 824 kcal	756.1 kJ/ 180.7 kcal
Fat (g)	51.3 g	11.2 g
Sat. Fat (g)	26.8 g	5.9 g
Carbohydrate (g)	69.7 g	15.3 g
Sugars (g)	21.8 g	4.8 g
Protein (g)	31.5 g	6.9 g
Salt (g)	4.3 g	0.9 g

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.

Contact

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Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)

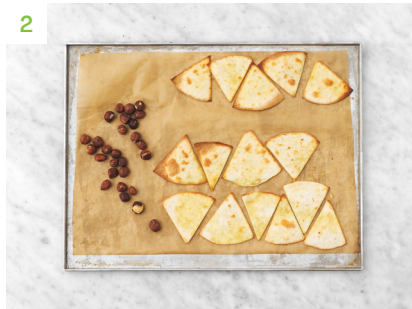


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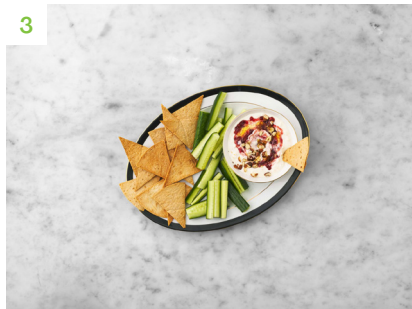
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Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- While the oven is heating, crumble the **Greek style cheese** into small pieces.
- Zest and juice **half the orange**.
- Trim the **cucumber**, then halve lengthways. Chop into roughly 1cm wide, 5cm long batons.

Toast the tortillas

- Cut **half the tortillas** into 8 triangles (like pizza slices).
- Place on a lined baking tray, drizzle with **oil**, season with **salt** and **pepper** and toss to coat.
- Arrange in a single layer (use two trays if necessary). Add the **hazelnuts** on the side.
- Bake in the oven until the **tortillas** are crispy and golden, 6-8 mins.
- Allow the **hazelnuts** to cool then bash or roughly chop.

TIP: Watch them like a hawk so they don't burn!

Finish and Serve

- In a bowl, mix the **Greek style cheese** and **yoghurt** with 1 tbsp **oil**, 1 tbsp **orange** juice and a pinch of **orange** zest (to taste).
- Mash with a fork until smooth. Season to taste with **salt** and **pepper**.
- Drizzle over the **cranberry chutney** and sprinkle over the **hazelnuts**.
- Serve the **cucumber** and **tortilla** chips alongside.

Enjoy!