

HELLO Pork Patty and Feta 'Gyros' with Vocurt Sauce and Quick-Pickled Shallots

with Yogurt Sauce and Quick-Pickled Shallots

20 Minutes





Customized Protein Add

(C) Swap

×2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥







Ground Pork



Beyond Meat®

250 g | 500 g







1 | 2

1 | 2



Shawarma Spice Blend



1 tbsp | 2 tbsp





Yogurt Sauce



3 tbsp | 6 tbsp

Dill Pickle, sliced 90 ml | 180 ml



Spring Mix



56 g | 113 g



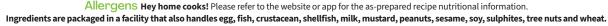


Feta Cheese, crumbled 1/4 cup | 1/2 cup

Ingredient quantities



Breadcrumbs 2 tbsp | 4 tbsp



Cooking utensils | Aluminum foil, baking sheet, large bowl, 2 medium bowls, parchment paper, whisk



Prep and pickle shallots

- Before starting, preheat the oven to 450°F.
- · Wash and dry all produce.
- Peel, then thinly slice shallot.
- Add vinegar, 1 tbsp (2 tbsp) water, ½ tsp (1 tsp) sugar and a pinch of salt to a medium microwaveable bowl. (NOTE: This is your pickling liquid.)
- Microwave in 15-sec increments, stirring between each, until **sugar** dissolves.
- Add shallots, then stir to combine. Set aside.



Form patties

O Swap | Beyond Meat®

🗘 Swap | Beyond Meat®

- Add breadcrumbs, Mediterranean Spice Blend, Shawarma Spice Blend and pork to another medium bowl. Season with pepper, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).



Bake patties

🚫 Swap | Beyond Meat®

- Arrange patties on a parchment-lined baking sheet.
- Bake in the middle of the oven until golden-brown and cooked through, 10-12 min.**
- When **patties** are done, transfer to a cutting board. Cover to keep warm.



Warm flatbreads

- Stack and wrap flatbreads in foil to create a packet (2 packets for 4 ppl).
- Place in the **middle** of the oven until warmed through, 4-5 min.



Finish prep

- Meanwhile, halve tomato lengthwise, then cut into ¼-inch half-moons. Season with salt and pepper.
- Drain **pickles**, then cut into ¼-inch matchsticks.
- Add 1 tbsp (2 tbsp) shallot pickling liquid and 1 tbsp (2 tbsp) oil to a large bowl.
 (TIP: We love using olive oil in this recipe!)
- Season with salt and pepper, then whisk to combine.
- Add spring mix to the bowl with dressing.
 Just before serving, toss to combine.



Finish and serve

- Drain shallots and discard any remaining pickling liquid.
- Cut **pork patties** into ½-inch strips.
- Divide **flatbreads** between plates.
- Spread yogurt sauce over flatbreads.
 Stack with pork patty strips, tomato slices, pickled shallots, pickles and some dressed spring mix.
- Sprinkle **feta** over top.
- Serve any remaining spring mix alongside.

Measurements within steps

1 tbsp (2 tbsp)

p) oil
Ingredient

2 | Form patties

O Swap | Ground Beef

If you've opted to get **beef**, prep and cook it in the same way the recipe instructs you to prep and cook the \mathbf{pork} .**

2 | Form patties

O Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. (NOTE: Save breadcrumbs for another use.)

3 | Bake Beyond Meat® patties

O Swap | Beyond Meat®

Arrange Beyond Meat® patties on a parchment-lined baking sheet. Season with Mediterranean Spice Blend, Shawarma Spice Blend and pepper. Cook and plate it the same way the recipe instructs you to cook and plate the pork.**