



Pork Patty and Feta 'Gyros'

with Yogurt Sauce and Quick-Pickled Shallots

20 Minutes

Customized Protein Add Swap or *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](http://www.hellofresh.ca)



Ground Beef 250 g 500 g	Beyond Meat® 2 4
Ground Pork 250 g 500 g	Flatbread 2 4
Tomato 1 2	Shallot 1 2
Shawarma Spice Blend 1 tbsp 2 tbsp	Mediterranean 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	Red Wine Vinegar 1 tbsp 2 tbsp
Feta Cheese, crumbled ¼ cup ½ cup	Italian Breadcrumbs 2 tbsp 4 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Salt, sugar, pepper, oil

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

1



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.

4



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.

2



Form patties

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).

5



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.

3



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.

6



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) **oil**
2 person 4 person Ingredient

2 | Form patties

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 **pork****

2 | Form patties

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

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****

** Cook to a minimum internal temperature of 74°C/165°F.