



Gyro Pork Patties

with Yogurt Sauce and Quick Pickled Shallot

Quick

20 Minutes

↗ Custom Recipe

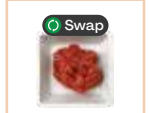
+ Add

↻ 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](https://www.hellofresh.ca)



Ground Lamb

250 g | 500 g



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 | Oil*, sugar*, salt*, pepper*

Cooking utensils | Baking sheet, medium bowl, aluminum foil, large bowl, 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.

2



Form patties

Swap | Ground Lamb

- 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).

3



Cook patties

- 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.

4



Warm flatbreads

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

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.

6



Finish and serve

- Drain **shallots** and discard **any remaining pickling liquid**.
- Cut **gyro patties** into ½-inch strips.
- Divide **flatbreads** between plates.
- Spread **yogurt sauce** over **flatbreads**. Stack with **gyro strips**, **tomato slices**, **pickled shallots**, **pickles** and **some 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 Lamb

If you've opted to get **lamb**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **pork****

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



Issue with your meal? Scan the QR code to share your feedback.