



Veggie Gyro Wraps

with Protein Shreds, Spiced Potatoes and Greens

Veggie

30 Minutes



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Plant-Based Protein Shreds



Flatbread



Shawarma Spice Blend



Yellow Potato



Spring Mix



Hummus



White Wine Vinegar



Roma Tomato



Mayonnaise



Lemon

HELLO SHAWARMA SPICE BLEND

A unique blend of smoky, sweet and delicious!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

2 Baking sheets, measuring spoons, 2 small bowls, whisk, large non-stick pan, zester, large bowl

Ingredients

	2 Person	4 Person
Plant-Based Protein Shreds	200 g	400 g
Flatbread	2	4
Shawarma Spice Blend	1 tbsp	2 tbsp
Yellow Potato	350 g	700 g
Spring Mix	28 g	56 g
Hummus	4 tbsp	8 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Roma Tomato	95 g	190 g
Mayonnaise	2 tbsp	4 tbsp
Lemon	1	1
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.



Bake potatoes

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Warm flatbreads and make drizzle

- Meanwhile, arrange **flatbreads** on another unlined baking sheet. Toast in the **top** of the oven, until warmed through, 3-4 min. (**TIP:** Keep your eye on flatbreads so they don't burn!)
- Add **mayo** and **½ tbsp** (1 tbsp) **lemon juice** to another small bowl, then whisk to combine.
- Set aside.



Prep

- Meanwhile, roughly chop **tomato**.
- Zest, then juice **half the lemon** (use whole lemon for 4 ppl).
- Add **hummus** and **lemon zest** to a small bowl, then stir to combine.
- Set aside.



Assemble salad

- Whisk together **half the vinegar**, **½ tbsp** (1 tbsp) **oil** and **¼ tsp** (½ tsp) **sugar** in a large bowl.
- Add **spring mix** and **tomatoes**.
- Season with **salt** and **pepper**, then toss to coat.



Cook protein shreds

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **protein shreds** and **Shawarma Spice Blend**. Cook, stirring occasionally, until crispy, 6-8 min. **
- Remove from heat.



Finish and serve

- Divide **toasted flatbreads** between plates, then spread **hummus** over **pitats**.
- Top with **protein shred gyro filling** and **salad**.
- Drizzle **lemony mayo** over **each flatbread**.
- Serve with **potatoes** and **remaining mayo** for dipping.

Dinner Solved!



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