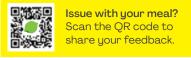


Veggie Gyro Wraps

with Protein Shreds, Spiced Potatoes and Greens

Veggie

30 Minutes







Flatbread





Shawarma Spice Blend



Spring Mix Hummus





White Wine Vinegar

Roma Tomato





Mayonnaise

Lemon



Start here

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

Measurements, 1 tbsp, (2 tbsp), oil within steps

Bust out

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

Ingredients

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	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*	1/4 tsp	½ tsp
Oil*		

Salt and Pepper*

- ** 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 1/4-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 goldenbrown, 23-25 min. (NOTE: For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



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.



- Heat a large non-stick pan over medium heat.
- When hot, add 1/2 tbsp (1 tbsp) oil, then protein shreds and Shawarma Spice Blend. Cook, stirring occasionally, until crispy, 6-8 min.**
- · Remove from heat.



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.



Assemble salad

- Whisk together half the vinegar, ½ tbsp (1 tbsp) oil and 1/4 tsp (1/2 tsp) sugar in a large bowl.
- Add spring mix and tomatoes.
- Season with salt and pepper, then toss to coat.



Finish and serve

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



