



hello@hellofresh.com.au | (02) 8188 8722  
HelloFresh.com.au

WK07  
2016



## Greek Lamb Nachos with Baked Chips & Yoghurt

We promise you, these do-it-yourself chips, made from Lebanese bread are worth making from scratch. Bigger than your average chip, there's plenty of surface area to sop up all the delicious fresh toppings. A tricky twist on the Mexican dish of mince and corn chips; this Greek style lamb and pita is sure to surprise and delight.



**Prep:** 10 mins

**Cook:** 15 mins

**Total:** 25 mins



level 1



high  
protein



eat me  
first

### Pantry Items



Olive Oil



Water



Red Onion



Garlic



Lamb Mince



Tomato Paste



Oregano



Lebanese Bread



Tomato



Cucumber



Yoghurt

JOIN OUR PHOTO CONTEST



#HelloFreshAU

2P	4P	Ingredients	
2 tsp	1 tbs	olive oil *	
½	1	red onion, finely chopped	⊕
1 clove	2 cloves	garlic, peeled & crushed	⊕
300 g	600 g	lamb mince	
1 tbs	2 tbs	tomato paste (recommended amount)	
½ bunch	1 bunch	oregano, leaves picked & finely chopped	⊕
2 tbs	4 tbs	water *	
2	4	Lebanese bread, cut into triangles	🌿
1	2	tomato, diced	
1	2	cucumber, diced	
1 tub	2 tubs	yoghurt	

⊕ Ingredient features in another recipe

\* Pantry Items

🌿 Pre-preparation

#### Nutrition per serve

Energy	2270	Kj
Protein	42.9	g
Fat, total	16.6	g
-saturated	6.5	g
Carbohydrate	51.8	g
-sugars	13.7	g
Sodium	523	mg



**You will need:** *chef's knife, chopping board, garlic crusher, medium frying pan, wooden spoon and an oven tray lined with baking paper.*

**1** Preheat the oven to **200°C/180°C** fan-forced.

**2** Heat the **olive oil** in a medium frying pan over a medium-high heat. Add the **red onion** and cook stirring for **3 minutes** or until soft. Add the **garlic** and cook, stirring, for **1 minute** or until fragrant. Add the **lamb mince** and cook, breaking up with a wooden spoon, for **3-4 minutes** or until browned. Add the **tomato paste** and cook, stirring, for **1 minute**. Add the **oregano** and **water** and cook for a further **5 minutes** or until the sauce thickens.

**3** Meanwhile, brush the **Lebanese bread triangles** with a little olive oil and place on the prepared baking tray. Cook for **10 minutes** in the oven or until golden.

**4** To serve, place the Lebanese bread chips on a plate and top with the mince, **tomato**, **cucumber** and **yoghurt**. Enjoy!



**Did you know?** Nachos are not commonly eaten for dinner in Mexico. Instead, a similar dish called 'chilaquiles' is eaten at breakfast time.