

# Greek Pork & Roast Potato Salad

with Mint Yoghurt

Grab your Meal Kit with this symbol



Potato



Red Onion



Zucchini



Italian Herbs



Garlic



Tomato



Kalamata Olives



Cucumber



Mint



Greek Yoghurt



Pork Strips




Garlic & Herb Seasoning



Mixed Salad Leaves

 Hands-on: 20-30 mins  
Ready in: 35-45 mins

 Calorie Smart

 Naturally gluten-free  
Not suitable for Coeliacs

With cooling cucumber, fragrant mint and creamy yoghurt, this bright summer salad tastes as good as it looks. Throw in some juicy pork strips for a nutritionally balanced meal that's sure to satisfy.

### Pantry items

Olive Oil, Red Wine Vinegar (or White Wine Vinegar)

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
red onion	1	2
zucchini	1	2
Italian herbs	1 sachet	2 sachets
garlic	1 clove	2 cloves
tomato	1	2
kalamata olives	1 packet	2 packets
cucumber	1	2
mint	1 bunch	1 bunch
Greek yoghurt	1 packet (100g)	1 packet (200g)
water*	2 tsp	1 tbs
pork strips	1 packet	1 packet
garlic & herb seasoning	1 sachet	2 sachets
red wine vinegar* (or white wine vinegar)	2 tsp	1 tbs
mixed salad leaves	1 bag (60g)	1 bag (120g)

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	2279kJ (544Cal)	278kJ (66Cal)
Protein (g)	41.8g	5.1g
Fat, total (g)	17.7g	2.2g
- saturated (g)	4.8g	0.6g
Carbohydrate (g)	48.6g	5.9g
- sugars (g)	20.8g	2.5g
Sodium (mg)	1453mg	177mg

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Roast the veggies

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 2cm chunks. Cut the **red onion** into 2cm wedges. Cut the **zucchini** into 2cm rounds. Place the **veggies** on an oven tray lined with baking paper. Sprinkle with the **Italian herbs**, season with **salt** and **pepper** and drizzle with **olive oil**. Toss to coat, then roast until tender, **20-25 minutes**.

**TIP:** Cut the veggies to size so they cook in the allocated time.



## Get prepped

While the veggies are roasting, finely chop the **garlic**. Roughly chop the **tomato** and **kalamata olives**. Thinly slice the **cucumber** into half-moons. Pick and finely chop the **mint**.



## Make the mint yoghurt

In a large frying pan, heat a drizzle of **olive oil** and the **garlic** over a medium-high heat. Cook until fragrant, **1 minute**. Transfer to a small bowl. Add the **Greek yoghurt**, the **water** and 1/2 the **mint** and stir to combine. Season to taste.



## Cook the pork

In a medium bowl, combine the **garlic & herb seasoning** and a drizzle of **olive oil**. Add the **pork strips** and toss to combine. Return the frying pan to a high heat with a drizzle of **olive oil**. Cook the **pork strips**, tossing, until golden, **2-3 minutes** (cook in batches if your pan is getting crowded). Transfer to a bowl.



## Bring it all together

In a large bowl, combine the **red wine vinegar** and a drizzle of **olive oil**, then season with **salt** and **pepper**. Stir to combine. Add the **mixed salad leaves**, **roast veggies**, **tomato**, **cucumber** and **olives** and toss to combine.



## Serve up

Divide the roast potato salad between plates. Top with the Greek pork and any resting juices. Drizzle the mint yoghurt over the pork. Garnish with the remaining mint.

**Enjoy!**