



Greek-Style Beef Gyros

with Oregano Fries & Garlic Aioli

Grab your Meal Kit with this symbol



Potato



Red Onion



Dried Oregano



Cucumber



Tomato



Baby Spinach Leaves



Garlic



Garlic Aioli



Beef Strips



Tomato Paste



Mini Flour Tortillas

Hands-on: 25-35 mins
Ready in: 30-40 mins

There's something about the humble gyro that seems to stir up passion in people. Maybe it's the tender beef, or perhaps the joy of having chips in a soft, pillowy tortilla to enjoy everything in? Perhaps it's just the noble nature of the Greeks. Whatever the reason, we're mighty glad it's on the menu.

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
dried oregano	1 sachet	2 sachets
cucumber	1	2
tomato	1	2
baby spinach leaves	1 bag (60g)	1 bag (120g)
garlic	2 cloves	4 cloves
red wine vinegar* (or white wine vinegar)	2 tsp	1 tbs
garlic aioli	1 packet (50g)	1 packet (100g)
water*	1 tsp	2 tsp
beef strips	1 small packet	1 medium packet
tomato paste	½ sachet	1 sachet
salt*	¼ tsp	½ tsp
mini flour tortillas	6	12

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3503kJ (837Cal)	492kJ (117Cal)
Protein (g)	50.1g	7g
Fat, total (g)	33.1g	4.7g
- saturated (g)	3.8g	0.5g
Carbohydrate (g)	76.7g	10.8g
- sugars (g)	12.6g	1.8g
Sodium (mg)	834mg	117mg

Allergens

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

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



Bake the fries

Preheat the oven to **240°/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Cut the **red onion** into 1cm wedges. Place the **potato** and **onion** on an oven tray lined with baking paper. Sprinkle with 1/2 the **dried oregano** and drizzle with **olive oil**. Season with **salt** and **pepper**. Toss to coat, then bake until tender, **15-20 minutes**.



Cook the beef

Heat a drizzle of **olive oil** in a large frying pan over a high heat. Cook the **beef strips**, in batches, tossing, until browned and cooked through **1-2 minutes**. Transfer to a plate.

TIP: *Cooking the meat in batches over a high heat helps it stay tender.*



Get prepped

While the fries are baking, cut the **cucumber** into thin batons. Finely chop the **tomato**. Roughly chop the **baby spinach leaves**. Finely chop the **garlic**. In a large bowl, combine the **red wine vinegar** and a drizzle of **olive oil**, then season with **salt** and **pepper**. In a small bowl, combine the **garlic aioli** and the **water**.



Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second** bursts, until warmed through. Add the **tomato** and **spinach** to the **red wine vinegar** dressing, and toss to combine.



Flavour the beef

In a medium bowl, combine the **tomato paste** (see ingredients), **garlic**, remaining **dried oregano**, the **salt** and a drizzle of **olive oil**, then season with **pepper**. Add the **beef strips** and toss to coat.



Serve up

Take everything to the table. Build your gyros by filling each tortilla with salad, cucumber, beef and any resting juices, oregano fries, onion and a drizzle of the **garlic aioli**. Serve any remaining oregano fries on the side.

Enjoy!