



# Chopped Salad Gyro Wrap with Beyond Meat® and Chunky Fries

Veggie

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received. Thank you for your understanding & happy cooking!



Beyond Meat®



Pita Bread



Shawarma Spice Blend



Russet Potato



Greek Yogurt



Roma Tomato



Chili Garlic Sauce



Spring Mix



Hummus



White Wine Vinegar

HELLO BEYOND MEAT®

*You won't believe this plant-based burger isn't meat!*

## Start here

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

### Heat Guide for Step 2 (dbl for 4ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1 ½ tsp
- Extra-spicy: 2 tsp

## Bust Out

2 Baking sheets, measuring spoons, large bowl, parchment paper, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Pita Bread	2	4
Shawarma Spice Blend	1 tbsp	2 tbsp
Russet Potato	460 g	690 g
Greek Yogurt	100 g	200 g
Roma Tomato	160 g	320 g
Chili Garlic Sauce 🌶️	1 tbsp	1 tbsp
Spring Mix	56 g	113 g
Hummus	57 g	114 g
White Wine Vinegar	1 tbsp	2 tbsp
Sugar*	½ tsp	1 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 our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Bake chunky fries

Cut **potatoes** into ½-inch fries. Toss **potatoes** and **half the Shawarma Spice Blend** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until golden-brown, 25-28 min.



## Toast pita

While **Beyond Meat®** cooks, on another baking sheet, arrange **pitats**. Toast in the **top** of the oven, until warmed through, 3-4 min.



## Prep

While **chunky fries** bake, roughly chop **tomatoes**. Mix **yogurt** and **1 tsp chili garlic sauce** in a small bowl. Set aside. (**NOTE:** Reference Heat Guide)



## Assemble salad

Whisk together **vinegar**, **2 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add **spring mix** and **tomato**. Toss to coat.



## Cook beyond meat

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **Beyond Meat®** and **remaining Shawarma Spice Blend**. Cook, breaking up **Beyond Meat®** into smaller pieces, until crispy, 4-5 min. \*\* Season with **salt** and **pepper**.



## Finish and serve

Divide **toasted pitats** between plates, then spread **hummus** over **pitats**. Top with **Beyond Meat® gyro filling** and **chopped salad**. Dollop **1 tbsp chili-garlic yogurt** over **each pita**. Serve with **fries** and **remaining chili-garlic yogurt** alongside, for dipping.

## Dinner Solved!