



Greek Turkey 'Gyros'

with DIY Tzatziki and Chopped Salad

Family Friendly

Quick

25 Minutes



Turkey Breast Portions



Pita Bread



Parsley



Baby Tomatoes



Lemon



Greek Yogurt



Garlic Salt



Spring Mix



Feta Cheese, crumbled



Mini Cucumber

HELLO FETA CHEESE

This Greek cheese is aged in brine, giving it a salty kick!

Start here

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

Bust out

2 Baking sheets, measuring spoons, zester, box grater, large bowl, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Turkey Breast Portions	340 g	680 g
Pita Bread	2	4
Parsley	7 g	7 g
Baby Tomatoes	113 g	227 g
Lemon	1	1
Greek Yogurt	100 ml	200 ml
Garlic Salt	1 tsp	2 tsp
Spring Mix	56 g	113 g
Feta Cheese, crumbled	¼ cup	½ cup
Mini Cucumber	66 g	132 g
Sugar*	¾ tsp	1½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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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Prep

Halve **tomatoes**. Roughly chop **parsley**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Grate **one-third cucumber** directly into a small bowl. Stir in **¼ tsp garlic salt** (dbl for 4 ppl). Thinly slice **remaining cucumber**.



Make tzatziki

While **pitats** bake, drain liquid from **grated cucumber** then return **cucumber** to the small bowl. Add **yogurt, lemon zest, half the parsley** and **¼ tsp sugar** to bowl with **cucumber**. Season with **pepper**, then stir to combine.



Cook turkey

Pat **turkey** dry with paper towels. Season with **½ tsp garlic salt** (dbl for 4 ppl) and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **turkey**. Cook until golden-brown, 1-2 min per side. Transfer **turkey** to a baking sheet. Bake in the **middle** of the oven until cooked through, 10-12 min.**



Make chopped salad

Whisk together **lemon juice, remaining garlic salt, ½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **spring mix, sliced cucumbers, tomatoes** and **remaining parsley**. Season with **pepper**, then toss to coat.



Warm pitas

While **turkey** cooks, arrange **pitats** on another baking sheet and bake in the **top** of the oven until heated through, 3-4 min.



Finish and serve

Thinly slice **turkey**. Divide **pitats** between plates, then spread **tzatziki** over **pitats**. Top with **turkey** and **some chopped salad**. Sprinkle **feta** over top. Serve **remaining salad** on the side. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!