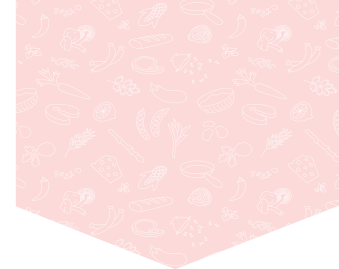




Lamb Stuffed Phyllo

with Spring Mix Salad

FAMILY 35 Minutes



Ground Lamb



Phyllo Pastry



Feta Cheese, crumbled



White Wine Vinegar



Lemon-Pepper Greek Seasoning



Cherry Tomatoes



Onion, chopped



Spring Mix



Greek Yogurt



Mini Cucumber

HELLO PHYLLO

These paper-thin dough sheets are commonly used in Mediterranean cooking

Start Strong

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

Bust Out

Baking Sheet, Large Non-Stick Pan, Measuring Cups, Measuring Spoons, Parchment Paper, Silicone Brush, Small Bowl, Small Pot, Strainer, Box Grater, Large Bowl, Whisk

Ingredients

	4 Person
Ground Lamb	500 g
Phyllo Pastry	170 g
Feta Cheese, crumbled	½ cup
White Wine Vinegar	2 tbsp
Lemon-Pepper Greek Seasoning	2 tbsp
Cherry Tomatoes	227 g
Onion, chopped	113 g
Spring Mix	113 g
Greek Yogurt	200 g
Mini Cucumber	264 g
Unsalted Butter*	¼ cup
Sugar*	1 tsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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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1. PREP

Using a box grater, coarsely grate **half the cucumbers** directly into a small bowl. Sprinkle over **½ tsp salt** and set aside. Thinly slice **remaining cucumber**. Halve **tomatoes**. Whisk together **vinegar, 2 tbsp oil** and **1 tsp sugar** in a large bowl. Set aside.



4. STUFF & BAKE LAMB LOGS

Add **lamb filling** over **phyllo stacks** in an even layer, leaving a 1-inch border on the side furthest from you. Starting with the side closest to you, roll tightly over **filling** to form a log shape. Brush any **remaining butter** over top, then cut **each roll** into **8 pieces**.

(NOTE: You will have 16 pieces in total).

Transfer **lamb phyllo pieces** to a parchment-lined baking sheet. Bake in **middle** of oven, turning halfway through cooking, until golden-brown, 12-14 min.



2. COOK FILLING

Heat a large non-stick pan over medium-high heat. When hot, add **2 tsp oil**, then **lamb, onion** and **Lemon-Pepper Greek Seasoning**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min. ** Add **feta**. Stir to combine.



5. MAKE TZATZIKI

While **lamb** bakes, transfer **grated cucumber** to a strainer and firmly press to drain out all the **liquid**. Return **grated cucumber** to the same bowl, then stir in the **yogurt** and season with **pepper**.



3. PREPARE PASTRY

Heat a small pot over medium heat. Add **¼ cup butter** and swirl the pot until melted, 1-2 min. Remove the pot from heat. Arrange **one sheet of phyllo** on a work surface and brush with some **melted butter**. Place another **sheet** over top and repeat with **remaining butter** and **remaining sheets** to create **two equal-sized phyllo stacks**.



6. FINISH AND SERVE

Add **spring mix**, sliced **cucumbers** and **tomatoes** to the **dressing**. Toss together. Divide **phyllo pieces** and **salad** between plates. Serve **tzatziki** on the side, for dipping. (NOTE: Wait 5 min after plating before biting into the phyllo pieces, they will be very hot!)

Dinner Solved!