



Tre Stelle Halloumi Gyros

with Garlic Fries

Veggie

30 Minutes



Tre Stelle Halloumi Cheese



Greek-Style Pitas



Mayonnaise



Mixed Olives



Green Onions



Russet Potato



Spring Mix



Baby Tomatoes



Oregano



Lemon



Garlic Salt



Garlic

HELLO HALLOUMI

This salty, unripened cheese is a high source of protein with no artificial colours or flavours!

Start here

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

Bust out

Baking sheet, microplane/zester, aluminum foil, spatula, large bowl, parchment paper, small bowl, strainer, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Tre Stelle Halloumi Cheese	200 g	400 g
Greek-Style Pitas	2	4
Mayonnaise	4 tbsp	8 tbsp
Mixed Olives	30 g	60 g
Green Onions	2	4
Russet Potato	460 g	920 g
Spring Mix	28 g	56 g
Baby Tomatoes	113 g	227 g
Oregano	7 g	14 g
Lemon	1	2
Garlic Salt	1 tsp	2 tsp
Garlic	3 g	6 g
Oil*		
Salt and Pepper*		

* Pantry items

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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Roast fries

Cut **potatoes** in half lengthwise, then into ¼-inch slices. Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **garlic salt** and **pepper**, then toss to combine. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the top and the middle of the oven, rotating sheets halfway.)



Make aioli

While **halloumi** sears, stir together **lemon zest**, **green onions**, **mayonnaise** and **1 tbsp water** (dbl for 4 ppl) in a small bowl. Season with **salt** and **pepper**. Pat **pita** on both sides with a damp paper towel, then wrap in foil to create a packet. Warm in the **top** of the oven until soft, 4-5 min.



Prep

While **fries** roast, zest, then juice **lemon**. Cut **Tre Stelle Halloumi** into ¼-inch slices. Strip **oregano leaves** from the stems, then roughly chop. Thinly slice **green onions**. Halve **tomatoes**. Peel, then mince or grate **garlic**. Drain, then roughly chop **olives**.



Mix salad

Add **spring mix**, **tomatoes** and **olives** to the large bowl with **reserved marinade** (from step 3). Season with **salt** and **pepper**.



Cook halloumi

Mix **lemon juice**, **garlic**, **oregano** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **pepper**. Add **Tre Stelle Halloumi** and toss to coat completely. Heat a large non-stick pan over medium-high heat. When hot, add **marinated Tre Stelle Halloumi slices** to the dry pan. Sear, until golden-brown, 2-3 min per side. (**NOTE:** Don't overcrowd the pan. Cook in batches for 4 ppl.) Reserve **remaining marinade**.



Finish and serve

Spread **2 tbsp aioli** over **each pita**. Top **pita** with **salad**, then **Tre Stelle Halloumi**. Divide **fries** between plates. Serve **extra aioli** alongside, for dipping.

Dinner Solved!