



Easy Beef Meatball Loaded Flatbread

with Chips, Harissa Mayo Slaw and Greek Style Cheese

38

3 Step Prep Prep Time: 5 Minutes • Cook Time: 20-25 Minutes • Mild Spice



McCain Home Chips



Beef Meatballs



Harissa Paste



Mayonnaise



Coleslaw Mix



Greek Style Flatbreads



Greek Style Salad Cheese



Red Pepper Chilli Jelly

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Baking tray and bowl.

Ingredients

Ingredients	2P	3P	4P
McCain Home Chips** 13)	400g	600g	800g
Beef Meatballs**	80g	120g	160g
Harissa Paste 14)	50g	75g	100g
Mayonnaise 8) 9)	64g	96g	128g
Coleslaw Mix**	120g	180g	240g
Greek Style Flatbreads 13)	2	3	4
Greek Style Salad Cheese** 7)	50g	100g	100g
Red Pepper Chilli Jelly	50g	74g	100g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	612g / 1321	100g / 216
Fat (g)	58.6	9.6
Sat. Fat (g)	15.9	2.6
Carbohydrate (g)	134.5	22.0
Sugars (g)	22.4	3.7
Protein (g)	57.8	9.5
Salt (g)	4.97	0.81

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8)** Egg **9)** Mustard **13)** Cereals containing gluten
14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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2



3



Get Started

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Pop the **chips** onto one side of a baking tray. Season with **salt** and **pepper**. Bake on the top shelf of the oven, 22-24 mins.
- When the **chips** have been baking for 5 mins, add the **meatballs** to other side of tray.
- Bake the **meatballs**, 18-20 mins. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook so there's no pink in the middle.

Slow Time

- Meanwhile, in a bowl, mix together the **harissa** and **mayo**.
- Spoon some **harissa mayo** onto each serving plate or a dipping bowl, then set them aside.
- Add the **coleslaw mix** to the remaining **harissa mayo** and toss. Season with **salt** and **pepper**.
- Just before the **chips** and **meatballs** are ready, pop the **flatbreads** into the oven, 3-4 mins.

Dinner's Ready!

- Share the **flatbreads** between your plates.
- Top with the **slaw**, then the **meatballs**.
- Crumble over the **Greek style salad cheese** and drizzle over the **red pepper chilli jelly**.
- Serve the **chips** alongside with the **harissa mayo**.

Enjoy!