

# Gyro Style Beef Kofta Tacos

with Chips and Roasted Garlic Slaw

Matchday Bites 30-35 Minutes



Potatoes



Roasted Spice and Herb Blend



Garlic Clove



Breadcrumbs



British Beef Mince



Mayonnaise



Red Wine Vinegar



Coleslaw Mix



Plain Taco Tortillas



Crispy Onions

**Dish Spotlight:** Coming from the Greek word for 'turn' (think spit-roasted meat), this classic fast food wrap - gyro - is made from a variety of savoury flavours and different textures. Scan the QR code and let us know what you think!



**Pantry Items**  
Oil, Salt, Pepper, Tomato Ketchup, Honey

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Baking tray, garlic press, aluminium foil, bowl and kitchen scissors.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Roasted Spice and Herb Blend	1 sachet	1 sachet	2 sachets
Garlic Clove**	3	4½	6
Breadcrumbs <b>13</b>	10g	25g	25g
British Beef Mince**	240g	360g	480g
Mayonnaise <b>8</b> <b>9</b>	64g	96g	128g
Red Wine Vinegar <b>14</b>	12ml	18ml	24ml
Coleslaw Mix**	120g	180g	240g
Plain Taco Tortillas <b>13</b>	4	6	8
Crispy Onions <b>13</b>	1 sachet	1½ sachets	2 sachets
Pantry	2P	3P	4P
Tomato Ketchup*	1 tbsp	1½ tbsp	2 tbsp
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Honey*	2 tbsp	2 tbsp	4 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>569g</b>	<b>100g</b>
Energy (kJ/kcal)	3737 /893	657 /157
Fat (g)	36.2	6.4
Sat. Fat (g)	11.3	2.0
Carbohydrate (g)	108.8	19.1
Sugars (g)	22.1	3.9
Protein (g)	38.4	6.7
Salt (g)	2.57	0.45

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

## Contact

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## Chip, Chip, Hooray

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, sprinkle over the **roasted herb and spice blend**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

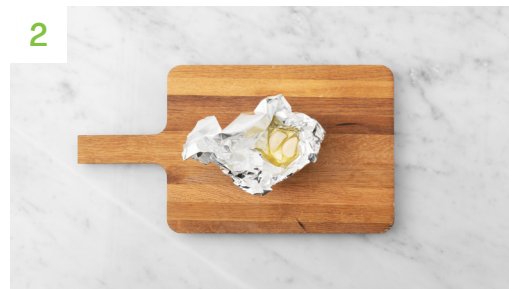
When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



## Time to Bake

Pop the **koftas** onto a large baking tray. Bake on the middle shelf until browned on the outside and cooked through, 12-15 mins. **IMPORTANT:** The koftas are cooked when no longer pink in the middle.

Meanwhile, once the **garlic** has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork.

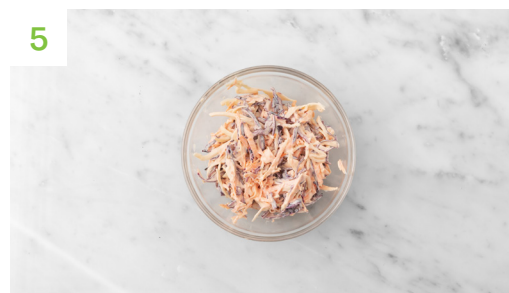


## Roast the Garlic

Meanwhile, peel and grate a **third** of the **garlic** (or use a garlic press).

Pop the remaining **whole garlic cloves** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it.

Roast the **parcel** in the oven until soft, 10-12 mins.

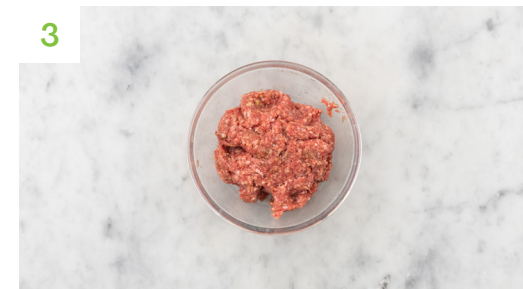


## Finishing Touches

In a medium bowl, combine the **mashed garlic** with the **mayonnaise** and **red wine vinegar**.

Stir in the **coleslaw mix**. Season with **salt** and **pepper**, then set your **slaw** aside.

Just before the **koftas** and **chips** are ready, pop the **tortillas** (2 per person) into the oven to warm through, 1-2 mins.

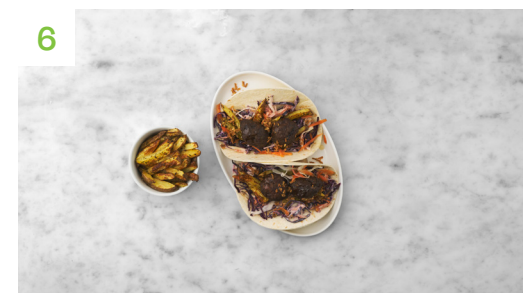


## Make your Koftas

In a large bowl, combine the **grated garlic**, **breadcrumbs**, **ketchup**, **salt** and **water for the breadcrumbs** (see pantry amounts), then add the **beef mince**.

Season with **pepper** and mix together with your hands.

Shape into mini sausage shapes, 4 per person. Flatten to make **koftas**. **IMPORTANT:** Wash your hands and equipment after handling raw mince.



## Assemble and Serve

To make your **tacos**, spoon the **slaw** down the centre of each **tortilla**. Scatter over a few of the **chips**, then top with the **koftas**.

Drizzle the **honey** (see pantry for amount) over the **koftas** and finish by scattering over the **crispy onions**.

Serve the remaining **chips** alongside. **TIP:** Tacos are best enjoyed eaten by hand - get stuck in!

## Enjoy!