



UCCOOK

Waterford's Greek Beef Pita

with tzatziki & kalamata olives

Hands-on Time: 20 minutes

Overall Time: 25 minutes

Quick & Easy: Serves 3 & 4

Chef: Waterford Estate

Wine Pairing: Waterford Estate | Waterford Pecan Stream
Pebble Hill

Nutritional Info

	Per 100g	Per Portion
Energy	771kJ	4260kJ
Energy	185kcal	1019kcal
Protein	8.3g	46.1g
Carbs	19g	105g
of which sugars	2.3g	12.8g
Fibre	1.4g	7.8g
Fat	7.8g	43.2g
of which saturated	2.5g	14g
Sodium	624mg	3449mg

Allergens: Cow's Milk, Gluten, Allium, Wheat, Sulphites

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
450g	600g	Beef Mince
15ml	20ml	Greek Seasoning
60g	80g	Green Leaves <i>rinse & roughly shred</i>
2	2	Tomatoes <i>rinse & cut 1½ [2] into half-moons</i>
90g	120g	Pitted Kalamata Olives <i>drain</i>
8g	10g	Fresh Dill <i>rinse & roughly chop</i>
30ml	40ml	Lemon Juice
6	8	Flatbreads
120ml	160ml	Tzatziki
15g	20g	Crispy Onion Bits

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

1. **MMMINCE** Place a pan over medium heat with a drizzle of oil. When hot, fry the mince with ½ the Greek seasoning. Work quickly to break it up as it starts to cook. Fry until browned, 4-5 minutes (shifting occasionally).

2. **SALSA-SALAD** To a bowl, add the green leaves, the tomato, the olives, the dill, some lemon juice (to taste) and a drizzle of olive oil. Season with the remaining Greek seasoning (to taste) and toss to combine. Set aside.

3. **TOASTY PITA** Place a clean pan over medium heat. When hot, toast the pita until warmed through and slightly golden, 1-2 minutes a side. You may need to do this step in batches.

4. **FLAVOURFUL FLATBREAD** Top the flatbread with a generous dollop of the tzatziki. Load it up with the Greek-style mince and the salsa salad, topped with the crispy onion bits and roll it closed. Opa, Chef - dinner is ready!