



Pork Gyro Inspired Dinner

with Garlic Yogurt

20-min



Pulled Pork



Greek-Style Pitas



Greek Yogurt



Mediterranean
Spice Blend



Oregano



Lemon



Yellow Potato



Baby Tomatoes



Onion, sliced



Spring Mix



Garlic Salt



Garlic



Feta Cheese

HELLO PULLED PORK

Pre-cooked pulled pork makes dinner a breeze!

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

2 Baking sheets, measuring spoons, zester, aluminum foil, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pulled Pork	300 g	600 g
Greek-Style Pitas	2	4
Greek Yogurt	100 g	200 g
Mediterranean Spice Blend	1 tbsp	2 tbsp
Oregano	7 g	14 g
Lemon	1	1
Yellow Potato	300 g	600 g
Baby Tomatoes	113 g	227 g
Onion, sliced	113 g	227 g
Spring Mix	28 g	56 g
Garlic Salt	½ tsp	1 tsp
Garlic	3 g	6 g
Feta Cheese	100 g	200 g
Sugar*	¼ tsp	½ 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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Broil potatoes

Cut the **potatoes** into quarters. Toss the **potatoes** with **1 tbsp oil** and **½ tsp garlic salt** (dbl both for 4 ppl) on a foil-lined baking sheet. Season with **pepper**. Broil in the **middle** of the oven, tossing halfway through cooking, until golden brown, 17-18 min.



Cook pork mixture

Carefully, pat the **pork** dry with paper towels. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl) then **onions**. Cook, stirring often, until tender 3-4 min. Add another **1 tbsp oil** (dbl for 4 ppl), then the **pork, oregano** and **Mediterranean Spice Blend**. Cook, stirring occasionally, until **pork mixture** is golden-brown, 3-4 min.



Prep

While **potatoes** broil, roughly chop the **oregano leaves**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Halve the **tomatoes**. Crumble the **feta**. Peel, then mince or grate **garlic**.



Warm pitas

Arrange **pitas** on another baking sheet (or place directly on rack) and broil in the **bottom** of the oven, until heated through, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



Mix garlic yogurt

Stir together the **yogurt**, **¼ tsp salt**, **¼ tsp sugar**, **1 tsp lemon zest**, **1 tbsp lemon juice**, **½ tbsp oil** and **¼ tsp garlic** (dbl all for 4 ppl) in a small bowl. Season with **pepper**. Set aside.



Finish and serve

Divide **warm pitas** between plates, then spread **garlic yogurt** over **pitas**. Top with **spring mix**, **pork mixture** and **tomatoes**. Sprinkle with **feta**. Serve with **roasted potatoes** on the side. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!