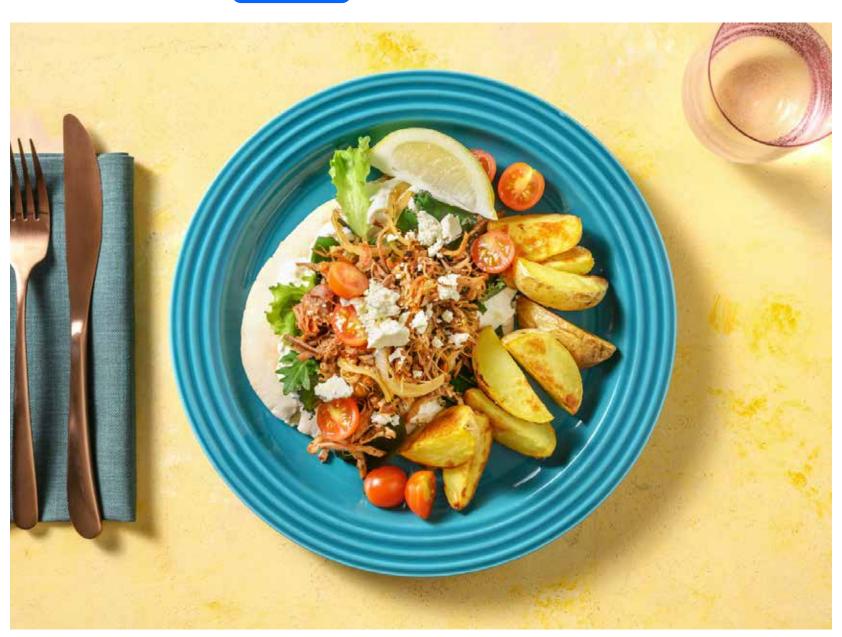


Pork Gyro Inspired Dinner with Garlic Yogurt

20-min









Greek-Style Pitas

Pulled Pork



Greek Yogurt



Mediterranean Spice Blend





Oregano



Yellow Potato



Lemon

Baby Tomatoes



Onion, sliced





Garlic Salt



Spring Mix



Feta Cheese

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

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*	1/4 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.



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**.



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.



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.



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!)



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!