

MARLEY SPOON



20-Min: Pulled Pork Souvlaki Platter

with Pita & Greek Salad



under 20min



2 Servings

This 20-minute recipe is fast and delicious. Tender pulled pork is seasoned with garlic and dried oregano, then quickly broiled until hot and slightly crisp in spots. The pork is served on toasted pita and alongside a romaine salad with cucumbers and tomatoes. The beauty of this souvlaki platter? You can eat it with your hands or fork and knife it—either way, it's a perfect bite.

What we send

- 1 cucumber
- garlic
- ½ lb plum tomatoes
- 4 oz Greek yogurt ¹
- ¼ oz dried oregano
- 1 oz Kalamata olives
- 1 romaine heart
- 2 Mediterranean pitas ^{2,3,4}
- ½ lb pkg pulled pork

What you need

- olive oil
- red wine vinegar (or apple cider vinegar)
- kosher salt & pepper

Tools

- rimmed baking sheet

Allergens

Milk (1), Sesame (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 39g, Carbs 51g, Protein 38g



1. Prep ingredients

Preheat broiler with a rack in the top position. Peel **cucumber**, halve lengthwise, spoon out the seeds, and thinly slice crosswise into half-moons.

Finely chop **1 teaspoon garlic**. Core **tomatoes**, then cut into ½-inch pieces.

Thin **yogurt** in the container by stirring in **1 teaspoon water** at a time, as needed.



4. Broil pitas & prep pork

Broil **pitas** directly on top rack until golden in spots, 1 minute per side (watch closely as broilers vary). Drizzle lightly with **oil**; sprinkle with **salt**. Wrap pitas in foil to keep warm. On a baking sheet, combine **remaining garlic**, **2 tablespoons oil**, **1 teaspoon dried oregano**, **¼ cup water**, and **a generous pinch of pepper**. Add **pork** and toss to coat; spread into an even layer.



2. Make vinaigrette

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar** and **¼ teaspoon each of dried oregano and chopped garlic**. Season to taste with **salt** and **pepper**.



5. Broil pork & toss salad

Broil **pork** on top rack until crispy in spots, stirring halfway through, 4-5 minutes total. Remove from oven; drizzle with **1½ teaspoons vinegar**.

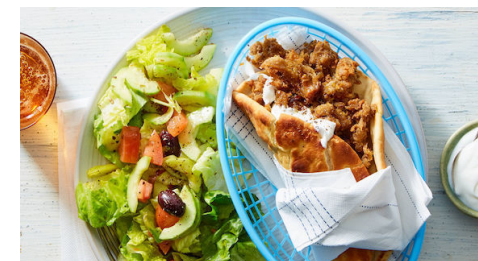
Toss **salad**, then season with **salt** and **pepper**. Serve **pork** on **toasted pita** with **yogurt** drizzled over and **Greek salad** alongside.



3. Prep Greek salad & pitas

Add **olives** (remove any pits, if necessary), **tomatoes**, and **cucumbers** to **vinaigrette**. Halve **romaine** lengthwise, then cut into 1-inch pieces; discard end. Add romaine to bowl, but do not toss.

Rub **pitas** lightly with **oil**.



6. Serve

Enjoy!