

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

What you need

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

Tools

- rimmed baking sheet

Allergens

Sesame (1), Soy (2), Wheat (3), Milk (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.



4. Broil pork

On a rimmed baking sheet, combine **remaining garlic**, **¼ cup water**, **2 tablespoons oil**, **1 teaspoon dried oregano**, and **a generous pinch of pepper**. Add **pork** and toss to coat, spreading into an even layer. Broil on top oven rack until crispy in spots, stirring halfway through, 4-5 minutes total. Remove from oven and drizzle with **1½ teaspoons vinegar**.



2. Prep vinaigrette & salad

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**.

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.



5. Toss salad

Thin **yogurt** in the container by stirring in **1 tablespoon water** at a time, as needed. Toss **salad**, then season to taste with **salt** and **pepper**. Serve **pulled pork** on **toasted pita** with **yogurt** drizzled over and **Greek salad** alongside.



3. Broil pitas

Rub **pitas** lightly with **oil**. Broil directly on the top oven rack until lightly golden in spots, about 1 minute per side (watch closely as broilers vary). Drizzle lightly with **oil**, then sprinkle with **salt**. Stack and wrap pitas in foil to keep soft and warm.



6. Serve

Enjoy!