



Customize with Pork

Fast! BBQ Flatbread with Romaine Salad



ca. 20min



2 Servings

| This version of the recipe is customized with pork.

What we send

- 2 Mediterranean pitas ^{1,6,11}
- 1 yellow onion
- ½ lb pkg ready to heat pulled pork
- 2 (2 oz) barbecue sauce
- 1 romaine heart
- ¼ oz fresh cilantro
- 1 pkt Dijon mustard ¹⁷
- 2 oz shredded cheddar-jack blend ⁷

What you need

- neutral oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- medium nonstick skillet

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 39g, Carbs 80g, Protein 40g



1. Toast pita & prep onions

Preheat broiler with a rack in the upper third. Lightly **oil** each **pita** on one side; transfer to a rimmed baking sheet, oiled-side up. Broil on upper oven rack until toasted, 2-4 minutes (watch closely as broilers vary). Remove from oven and flip; set aside until step 4.

Meanwhile, halve and thinly **slice onion**. Reserve ¼ cup of the onions for step 4.



4. Assemble flatbreads

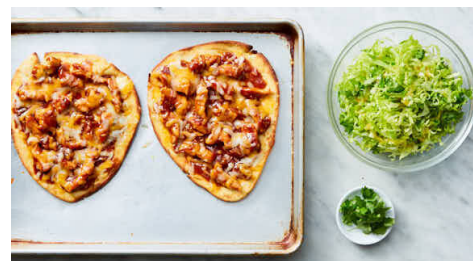
Divide **BBQ pork and onions** between **pita**, spreading to cover surface. Top with **shredded cheddar-jack cheese**. Brush edges of pita with **oil**.

Broil on upper oven rack until cheese is melted and pita is golden, 3-5 minutes (watch closely).



2. Cook pork & onions

Crumble pork into a bowl; season all over with **salt and pepper**. Heat **1 tablespoons oil** in a medium skillet over medium-high. Add **pork** and cook, stirring occasionally, until browned and crispy in parts, 2-3 minutes. Add **sliced onions**; cook, stirring, until softened, about 5 minutes. Add **barbecue sauce and 2 tablespoons water**; bring to a simmer, stirring to coat, about 1 minute.



5. Finish

Add **lettuce** and **all but 1 tablespoon cilantro** to bowl with **dressing**; toss to coat.

Serve **flatbread** sprinkled with **remaining cilantro** alongside **salad**.



3. Prep ingredients

Meanwhile, thinly slice **lettuce** crosswise; discard stem end. Coarsely chop **cilantro leaves and stems**.

In a medium bowl, stir to combine **Dijon mustard, ½ teaspoon sugar, 2 tablespoons oil**, and **2 teaspoons vinegar**. Season dressing to taste with **salt and pepper**. Stir in **reserved ¼ cup onions**.



6. Serve

Enjoy!