

# DINNERLY



## Mediterranean Pork Pita

with Tahini Sauce

This version of the recipe is customized with pork.



20-30min



2 Servings

## WHAT WE SEND

- 12 oz pkg pork cutlets
- 14 oz can artichokes
- 1 red onion
- 2 oz roasted red peppers
- 1 oz Kalamata olives
- 1 lemon
- 1 oz tahini <sup>11</sup>
- 2 Mediterranean pitas <sup>1,6,11</sup>

## WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

## TOOLS

- small saucepan
- medium nonstick skillet
- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 770kcal, Fat 45g, Carbs 58g, Protein 43g



### 1. Make garlic oil

Peel **2 garlic cloves**. Transfer to a small saucepan and fill pan with **½-inch olive oil**. Bring to a simmer over medium-low heat. Reduce heat to low and simmer until garlic is softened and browned, 8–10 minutes; set aside.

Preheat broiler with a rack in the upper third.



### 2. Cook pork

Pat **pork cutlets** dry, then stack, 2 at a time, and cut into 1-inch pieces; season with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add pork in a single layer and cook, undisturbed, until outer edges are browned and crispy, 4–5 minutes. Stir and cook until cooked through, about 1 minute more. Transfer to a plate.



### 3. Roast veggies

Drain **artichokes** and halve lengthwise. Halve **onion**, then slice half into ½-inch thick slices (save rest). Cut **roasted peppers** into strips, if necessary.

On a rimmed baking sheet, toss **artichokes, onions, peppers, and olives** with a **drizzle of oil**; season with **salt** and **pepper**. Broil on upper rack until softened and charred in spots, 3–4 minutes (watch closely!).



### 4. Make tahini sauce

Into a small bowl, squeeze **2 teaspoons lemon juice**. Stir in **tahini** (mixture will be very thick). Add **1 tablespoon water** at a time, stirring until sauce is creamy. Season to taste with **salt** and **pepper**.



### 5. Broil pitas

Add **veggies** to plate with **pork** and wipe baking sheet clean.

Brush **pitas** generously with **garlic oil**, then transfer to same rimmed baking sheet. Broil on upper oven rack until golden brown on one side, 1–2 minutes (watch closely). Remove from oven and flip pita.



### 6. Top pitzas & broil

Mash and spread **softened garlic cloves** over top of **pitas** (brush with **additional garlic oil**, as desired). Distribute **veggies and pork** evenly over **pitas**. Broil on top oven rack until edges are golden brown, about 2 minutes (watch closely!).

Serve **Mediterranean pitzas** with **tahini sauce** drizzled over top. Enjoy!