

DINNERLY



Low-Cal Pulled Pork Shawarma with Garlic Sauce



20-30min



2 Servings

We don't know about you, but we sure as heck don't have a handy rotating spit piled high with a cone of meat next to an open flame. What we do have is a ton of spices, tender pulled pork, red peppers, and lots of enthusiasm! We went for it with our ras el hanout spice blend to bring you the closest thing to shawarma as we could muster in 30 minutes. We've got you covered!

WHAT WE SEND

- 1 red onion
- 4 oz roasted red peppers
- 2 (1 oz) sour cream ¹
- ¼ oz ras el hanout
- ½ lb pkg ready to heat pulled pork
- 2 Mediterranean pitas ^{2,3,4}

WHAT YOU NEED

- garlic
- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

COOKING TIP

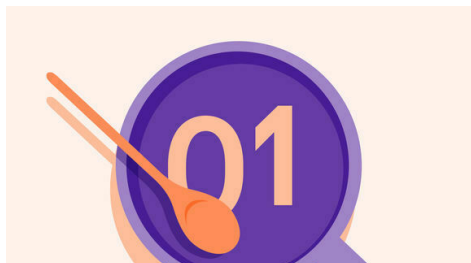
Veggies might cook faster than the meat, so keep a close eye on them and remove from oven if they're browning too quickly.

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

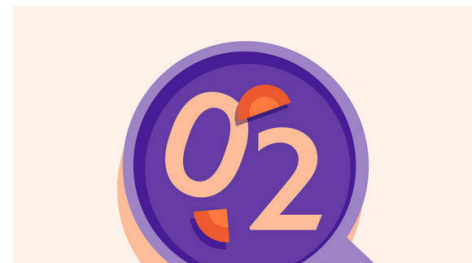
Calories 640kcal, Fat 38g, Carbs 48g, Protein 31g



1. Prep ingredients

Preheat broiler with racks in the top and center positions.

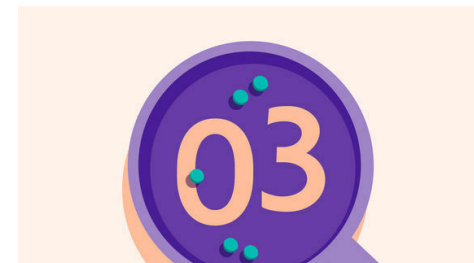
Halve **onion**, then thinly slice; finely chop 2 tablespoons onion for step 2. Thinly slice **roasted red peppers**, if necessary. Finely chop ½ **teaspoon garlic**.



2. Make relish & sauce

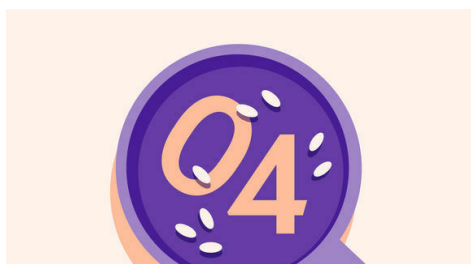
In a medium bowl, stir to combine **chopped onions, red peppers, 1½ tablespoons oil, and 1 tablespoon vinegar**. Season to taste with **salt and pepper** and set aside.

In a small bowl, stir to combine **all of the sour cream and chopped garlic**. Whisk in 1 **teaspoon water** at a time, as needed until it drizzles. Season to taste with **salt and pepper** and set aside.



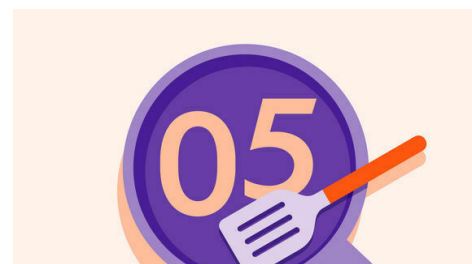
3. Broil onions

On a rimmed baking sheet, toss to combine **sliced onions, 1 teaspoon ras el hanout spice, 1 tablespoon oil, and a pinch each of salt and pepper**. Broil on top oven rack until onions are tender and browned in spots, about 3 minutes (watch closely as broilers vary).



4. Broil pulled pork

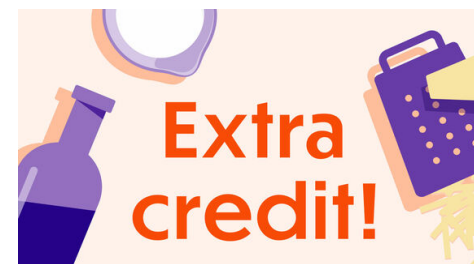
Using your fingers or 2 forks, break **pulled pork** up into bite-sized pieces. Transfer to baking sheet with **onions**; drizzle with 1 **tablespoon oil**. Use tongs or a large spoon to carefully toss to combine; spread out in an even layer. Broil on top oven rack until pork is heated through and crispy in parts, about 5 minutes (watch closely; see cooking tip!).



5. Toast pitas & serve

While **pork** broils, toast **pitas** directly on center oven rack until warmed through, 1–2 minutes (watch closely).

Serve **pork and onions** in **toasted pitas** topped with **garlic sauce and red pepper relish**. Enjoy!



6. Did you know?

As we made the switch to becoming a paperless company at our US and Australian sites, 2.6 million sheets of paper waste was avoided in 2020. As we implement this in all our sites, it will allow us to save more than 6 million sheets of paper per year globally.