

DINNERLY



Souvlaki Pork Cutlets & Asparagus with Garlic Cream



30min



2 Servings

This souvlaki-style grilled, marinated pork is the stuff that Greek dreams are made of. Pair it with blanched asparagus tossed with sun-dried tomatoes and a zesty dressing, then make a creamy, garlicky sauce that just might make you lick the plate clean. Table manners who? There's no time for that with food this good. We've got you covered!

WHAT WE SEND

- 1 lemon
- ¼ oz dried oregano
- 12 oz pkg pork cutlets
- ½ lb asparagus
- 1 oz sun-dried tomatoes ¹⁷
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

- grill or grill pan
- medium saucepan
- microplane or grater

COOKING TIP

Don't have a grill or grill pan? See step 6!

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

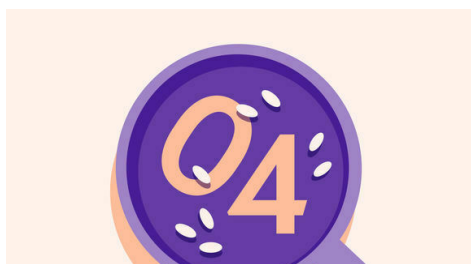
Calories 610kcal, Fat 49g, Carbs 12g, Protein 40g



1. Marinate pork

Preheat grill to high if using. Bring a medium saucepan of **salted water** to a boil. Finely grate **2 teaspoons each of garlic and lemon zest**.

In a medium bowl, juice **1 tablespoon lemon**; stir in **half of the grated garlic and zest, 1 teaspoon oregano**, and **2 tablespoons oil** until combined. Pat **pork** dry; season with **salt and pepper**. Add to marinade; set aside for step 4.



4. Cook pork

Preheat grill pan to high if using. Add **pork** to grill or grill pan, pressing down gently with a spatula, about 10 seconds; continue to cook until well browned and charred on the bottom, 4–5 minutes. Flip and cook until just cooked through, 30–60 seconds more. Transfer to a cutting board and let rest for 5 minutes.



2. Blanch asparagus

Snap off tough ends from **asparagus**. Coarsely chop **sun-dried tomatoes**.

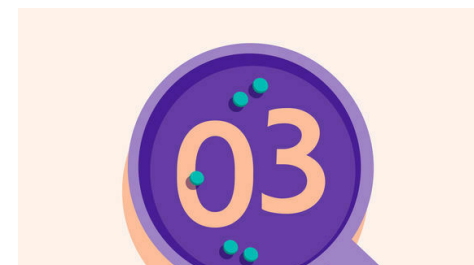
To saucepan with boiling **salted water**, add asparagus and cook until bright green and crisp-tender, about 3 minutes. Drain and transfer to a bowl with **ice water**. Allow asparagus to chill completely, then drain and pat dry with a clean kitchen towel or paper towels. Wipe out saucepan.



5. Make sauce & serve

Into a small bowl, finely grate another ¼ **teaspoon garlic** and juice ¼ **teaspoon lemon**. Stir in **all of the sour cream** and **any resting juices from pork** until combined; season to taste with **salt and pepper**. Cut any remaining lemon into wedges.

Slice **pork**, if desired. Serve with **asparagus, garlic sauce**, and **any lemon wedges** alongside. Enjoy!



3. Make asparagus salad

Return same saucepan to medium-low heat; stir in **remaining grated garlic and zest, sun-dried tomatoes, ¼ teaspoon oregano**, and **3 tablespoons oil** until combined; cook until aromatics are lightly bubbling, 3–4 minutes. Remove from heat; add **asparagus** and **1 teaspoon lemon juice**. Season with **salt and pepper** and mix well to combine.



6. No grill? No problem!

In step 4, heat 1½ tablespoons oil in a large skillet over medium-high. Add pork and cook, in batches if necessary, until browned and cooked through, 2–3 minutes per side.