

# MARLEY SPOON



## Grilled Pork Souvlaki

with Chopped Greek Salad



20-30min



2 Servings

This dish hits all the notes: fresh, savory, crunchy. It's a spin on a classic Greek fast food item, Souvlaki, served with a crisp veggie loaded salad.



## What we send

- boneless pork chops
- cucumber
- garlic
- lemon
- dried oregano
- plum tomatoes
- romaine heart
- 1,6,11

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- meat mallet (or heavy skillet)

## 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 780kcal, Fat 45g, Carbs 56g, Protein 38g



### 1. Prep ingredients

Pat **pork** dry, then trim fat to ¼-inch and pound pork chops to an even ½-inch thickness. Season all over with ½ **teaspoon salt** and **a few grinds pepper**.



### 2. Make lemon dressing

Peel and finely chop ½ **teaspoon garlic**. Squeeze **1 tablespoon lemon juice** into a large bowl. Add garlic and ½ **teaspoon of the dried oregano**. Whisk in **2 tablespoons oil** and season with ¼ **teaspoon salt** and **a few grinds pepper**.



### 3. Grill pork

Preheat a grill pan or light a grill to high and **oil** the grates. If using a medium skillet, heat ½ **tablespoon oil** over high. Transfer **pork** to grill, grill pan, or skillet and cook until lightly charred and cooked through, about 4 minutes per side. Transfer pork to bowl with **lemon dressing**, turning to coat.



### 4. Grill pitas

Brush **pitas** on both sides with **oil**. Cook **pitas** on grill, grill pan, or skillet, working in batches if necessary, until browned and lightly charred, 30 seconds-1 minute per side.



### 5. Prep salad

Trim ends from **cucumber**, then halve lengthwise and cut into ½-inch half moons. Core **tomato**, then cut into ½-inch pieces. Coarsely chop **olives**, removing any pits if necessary. Halve **romaine** lengthwise, then cut crosswise into ½-inch pieces, discarding end.



### 6. Assemble salad & serve

Lift **pork** out of **dressing** and transfer to plates. Cut **pitas** into wedges. Add **cucumbers, tomatoes, olives**, and **romaine** to the bowl with **lemon dressing** and toss to combine. Season **salad** to taste with **salt** and **pepper**. Serve **pork** with **salad** and **pita wedges** alongside. Enjoy!