



My Big Fat Greek Pulled Pork Souvlaki Platter

with Pita & Greek Salad



under 20min



2 Servings

Give us a word, any word, and we'll show you that the root of that word is Greek. Souvlaki? Well that's pretty easy! A Greek word that means "skewer," this souvlaki platter has all the flavor of that famous grilled meat, but it's ready for the table in only 20 minutes. Pair it with a toasted pita and a crisp Greek-style salad, then catch My Big Fat Greek Wedding 3, only in theaters September 8.

What we send

- 1 cucumber
- 1 plum tomato
- ¼ oz dried oregano
- 1 oz Kalamata olives
- 1 romaine heart
- 2 Mediterranean pitas ^{1,6,11}
- ½ lb pkg ready to heat pulled pork
- 2 (1 oz) sour cream ⁷

What you need

- olive oil
- red wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & pepper
- garlic

Tools

- rimmed baking sheet

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 680kcal, Fat 43g, Carbs 43g, Protein 31g



1. Prep ingredients

Preheat broiler with a rack in the top position. Peel **cucumber**, halve lengthwise, spoon out the seeds, and thinly slice crosswise into half-moons. Finely chop **1 teaspoon garlic**. Core **tomato**, then cut into ½-inch pieces.



4. Broil pork

On a rimmed baking sheet, combine **remaining garlic**, **¼ cup water**, **2 tablespoons oil**, **1 teaspoon dried oregano**, and **a generous pinch of pepper**. Add **pork** and toss to coat, spreading into an even layer. Broil on top oven rack until crispy in spots, stirring halfway through, 4-5 minutes total. Remove from oven and drizzle with **1½ teaspoons vinegar**.



2. Make vinaigrette & salad

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar** and **¼ teaspoon each of dried oregano and chopped garlic**. Season to taste with **salt** and **pepper**. Add **olives** (remove any pits, if necessary), **tomatoes**, and **cucumbers** to **vinaigrette**. Halve **romaine** lengthwise, then cut into 1-inch pieces; discard end. Add romaine to bowl, but do not toss.



5. Toss salad & finish

Toss **salad**, then season to taste with **salt** and **pepper**. Serve **pulled pork** on **toasted pita** with **sour cream** dolloped over top and **Greek salad** alongside.



3. Broil pitas

Rub **pitas** lightly with **oil**. Broil directly on the top oven rack until lightly golden in spots, about 1 minute per side (watch closely as broilers vary). Drizzle lightly with **oil**, then sprinkle with **salt**. Stack and wrap pitas in foil to keep soft and warm.



6. Serve

Enjoy!