

DINNERLY



No Chop! Pulled Pork Shawarma Pita with Tzatziki



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this pork shawarma pita? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pork, warm up the pita, and assemble the ingredients. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb pkg ready to heat pulled pork
- ¼ oz garam masala
- 2 Mediterranean pitas ^{1,6,11}
- 1 romaine heart
- 4 oz tzatziki ^{7,15}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium nonstick skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 570kcal, Fat 30g, Carbs 48g, Protein 35g



1. Cook pork

Preheat broiler with a rack in the center.

Heat **2 tablespoons oil** in a medium nonstick skillet over high until shimmering. Add **pork** and break up into smaller pieces; cook, without stirring, until browned in spots, 2–3 minutes. Add **1 teaspoon garam masala**; cook, stirring, until fragrant, about 1 minute. Season to taste with **salt** and **pepper**.



2. Warm pita & prep lettuce

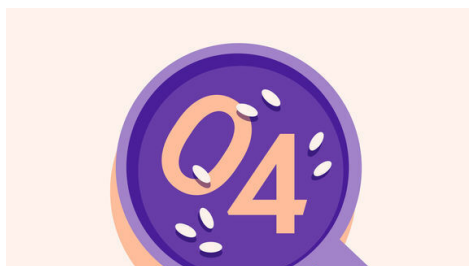
Toast **pitas** directly on center oven rack until warmed through, 1–2 minutes (or toast in a toaster oven until warmed through, 1–2 minutes).

Pull apart **lettuce leaves**.



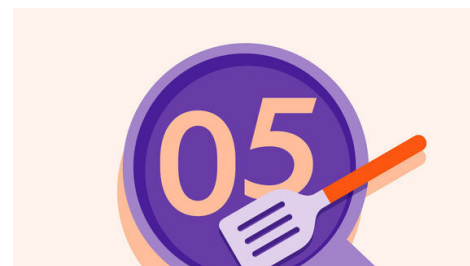
3. Assemble & serve

Spread **some of the tzatziki** on each pita, then top with **a few lettuce leaves** and **pulled pork**. Drizzle **remaining tzatziki** over top. Enjoy!



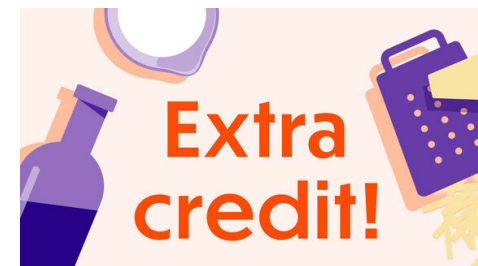
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!