

# DINNERLY



## Souvlaki Pork Cutlets & Garlic Cream with Mediterranean Green Beans



30min



2 Servings

This souvlaki-style grilled, marinated pork is the stuff that Greek dreams are made of. Pair it with blanched green beans 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<sup>17</sup>
- ½ lb green beans
- 1 oz sun-dried tomatoes<sup>17</sup>
- 2 (1 oz) sour cream<sup>7</sup>

## 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

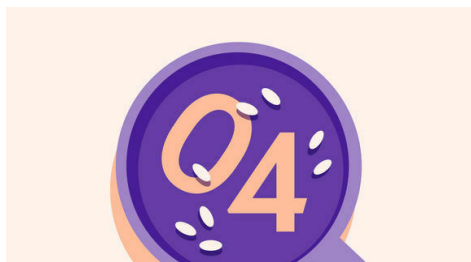
Calories 670kcal, Fat 53g, Carbs 16g, Protein 40g



### 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

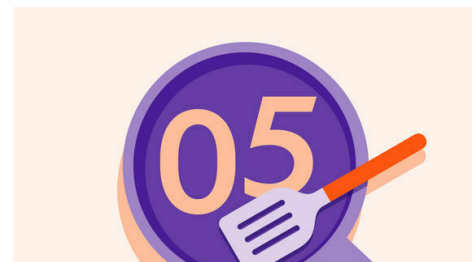
Preheat grill pan to high if using. Add **pork** to grill or grill pan, pressing down gently with a spatula, about 10 seconds; continue to cook until well browned and charred on the bottom, 4–5 minutes. Flip and cook until just cooked through, 30–60 seconds more. Transfer to a cutting board and let rest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



### 2. Blanch green beans

Trim stem ends from **green beans**. Coarsely chop **sun-dried tomatoes**.

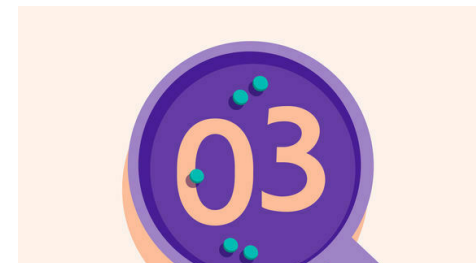
To saucepan with boiling **salted water**, add green beans and cook until bright green and crisp-tender, about 3 minutes. Drain and transfer to a bowl with **ice water**. Allow beans to chill completely, then drain and pat dry with a clean kitchen towel or paper towels. Wipe out saucepan.



### 5. Make sauce & serve

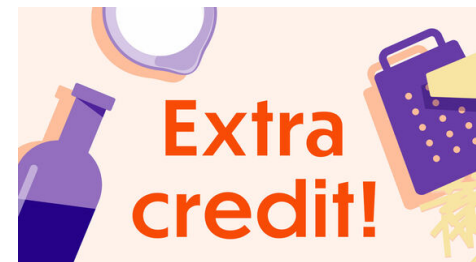
Into a small bowl, finely grate another ¼ **teaspoon garlic** and juice ¼ **teaspoon lemon**. Stir in **all of the sour cream** and **any resting juices from pork** until combined; season to taste with **salt and pepper**. Cut any remaining lemon into wedges.

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



### 3. Make green bean 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 **green beans** 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.