

DINNERLY



Low-Cal Greek Pork Gyro with Cucumber-Tomato Salad & Garlic Sauce



20-30min



2 Servings

We want you to enjoy our big, fat, Greek, pork gyro because, well, we think you're going to love it. Let's just say spiced, crispy pork loaded with marinated cucumbers and tomatoes, drizzled with a creamy sauce all wrapped up inside a warm pita is our Achilles heel—we just can't say no. Neither should you. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 1 plum tomato
- 2 (1 oz) sour cream ⁷
- 10 oz pkg ground pork
- ¼ oz garam masala
- 2 Mediterranean pitas ^{1,6,11}

WHAT YOU NEED

- white wine vinegar (or red wine vinegar) ¹⁷
- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- microplane or grater
- medium nonstick skillet

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 630kcal, Fat 33g, Carbs 43g, Protein 37g



1. Prep veggies

Preheat broiler with a rack in the center.

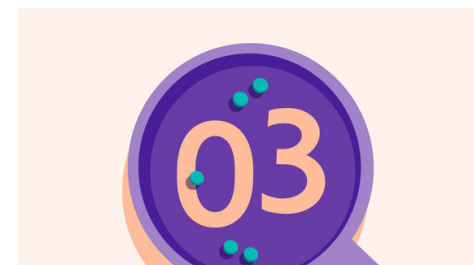
Finely grate **1 teaspoon garlic**. Quarter **cucumber** lengthwise, then slice crosswise into ½-inch pieces. Halve **tomato**, then cut into ½-inch pieces.



2. Make salad & sauce

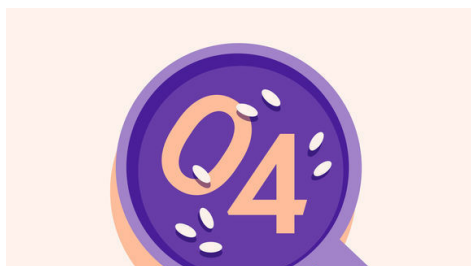
In a medium bowl, whisk to combine **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add **cucumbers** and **tomatoes**; toss to coat.

In a small bowl, stir to combine **all of the sour cream** and **½ teaspoon of the grated garlic**. Thin sauce by adding **1 teaspoon water** at a time, as needed. Season to taste. Set sauce and salad aside.



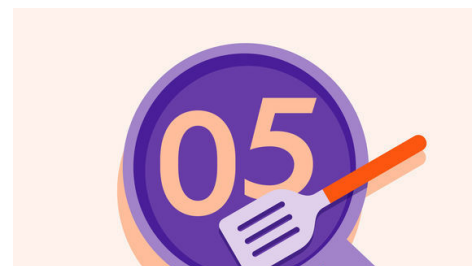
3. Season pork

In a second medium bowl, mix to combine **ground pork**, **remaining grated garlic**, **½ teaspoon salt**, and **3½ teaspoons garam masala**.



4. Cook pork

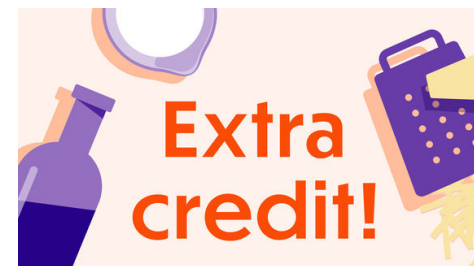
Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **seasoned pork** and smash flat with a spatula, forming a large 5-6 inch patty. Cook on one side, undisturbed, until outer edges are browned and crispy, 4–5 minutes. Flip and continue cooking until cooked through, about 1 minute more. Transfer to a cutting board.



5. Assemble gyro & serve

Place **pitas** directly on center oven rack; toast until soft, about 1 minute per side (watch closely). Cut **gyro** into ½-inch strips; divide between **pitas**. Using a slotted spoon, top with **some of the cucumber-tomato salad**.

Serve **Greek pork gyro** with **remaining salad** alongside, and **garlic sauce** drizzled over top. Enjoy!



6. Take it to the next level

Add sliced shallots or red onion to the veggie mix in step 2 for an extra sharp layer of flavor. Chopped olives and a crumble of feta just before serving would also work well.