

DINNERLY



Greek-Inspired Pulled Pork Gyro

with Garlic Sauce & Salad



20-30min



2 Servings

We want you to to enjoy our big, fat, Greek, pulled pork gyro. Crispy pulled pork loaded with marinated tomatoes and crisp romaine lettuce, then drizzled with a creamy garlic white 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 oz sour cream ¹
- 1 plum tomato
- ¼ oz ras el hanout
- ½ lb pkg ready to heat pulled pork
- 2 Mediterranean pitas ^{2,3,4}
- 1 romaine heart

WHAT YOU NEED

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

TOOLS

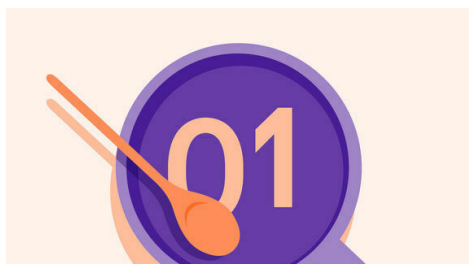
- medium ovenproof skillet

ALLERGENS

Milk (1), Sesame (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

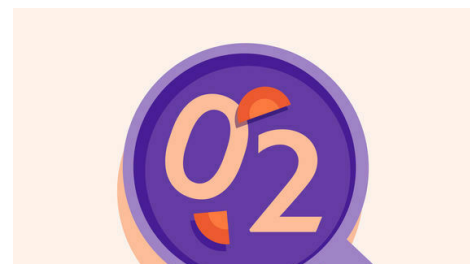
NUTRITION PER SERVING

Calories 740kcal, Fat 45g, Carbs 50g, Protein 21g



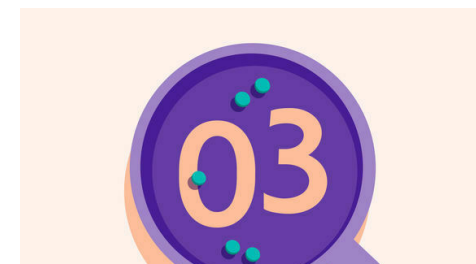
1. Prep ingredients & sauce

Finely chop **1 teaspoon garlic**. In a small bowl, combine **sour cream** and **½ teaspoon of the chopped garlic**. Stir in **1 teaspoon water** at a time, as needed to slightly thin sauce. Season to taste with **salt** and **pepper**. Finely chop **tomatoes**.



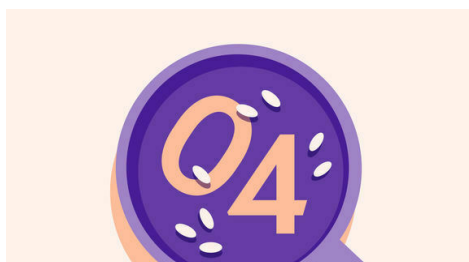
2. Marinate tomatoes

In a medium bowl, stir to combine **remaining chopped garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Add **tomatoes** to bowl and toss to combine. Season to taste with **salt** and **pepper**. Set aside until step 5.



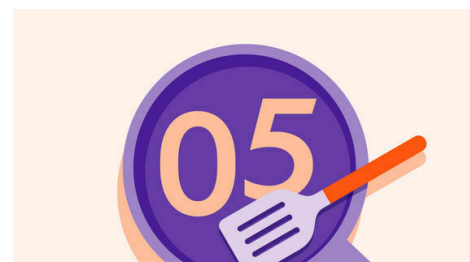
3. Season pork

Preheat broiler with top rack 6 inches from heat source. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **1 tablespoon ras al hanout** and cook until fragrant, about 30 seconds. Carefully stir in **½ cup water** and bring to a boil. Remove from heat. Stir in **pork**, breaking apart into large pieces.



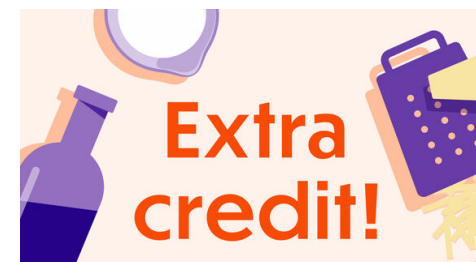
4. Broil pork & pitas

Drizzle **pork** with **oil**. Broil on top oven rack until pork is bubbling and browned in spots, about 6 minutes (watch closely as broilers vary). Brush **pitas** lightly with **oil**. Broil directly on top oven rack until lightly browned, 1–2 minutes per side. (watch closely).



5. Finish & serve

Halve **romaine** lengthwise, then thinly slice crosswise, discarding stem end. Add **romaine** to bowl with **tomatoes and dressing**; toss to combine. Season to taste with **salt** and **pepper**. Top **pitas** with **some of salad**, then spoon **pork** over top and drizzle with **garlic sauce**. Serve **remaining salad** alongside. Enjoy!



6. Opa!

Take it a step further and turn this tasty white sauce into a tzatziki. Stir chopped cucumber, lemon juice, chopped dill, and olive oil into the sour cream in step 1. You can make it ahead and store in an airtight container until ready to serve.