

# DINNERLY



## Pulled Pork Gyros with White Sauce & Crisp 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

- ½ lb pkg pulled pork
- 1 plum tomato
- garlic (use 1 large clove)
- 1 pkt sour cream <sup>7</sup>
- Ras el hanout (use 1 Tbsp)
- 2 Mediterranean pitas <sup>1,6,11</sup>
- 1 romaine heart

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or apple cider vinegar) <sup>17</sup>

### TOOLS

- medium ovenproof 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 650kcal, Fat 37g, Carbs 45g, Proteins 32g



#### 1. Prep ingredients & sauce

In a medium bowl, use your hands to shred **pulled pork** into bite-sized pieces. Core **tomato**, then finely chop. Peel and 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, to thin sauce as needed. Season to taste with **salt** and **pepper**.



#### 2. Marinate tomatoes

In a medium bowl, stir to combine **remaining chopped garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**. Add **tomatoes** to bowl and toss to combine. 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 of the ras al hanout**, and cook until fragrant, about 30 seconds. Stir in **½ cup water**, then bring to a boil. Remove from heat. Stir in **pork**.



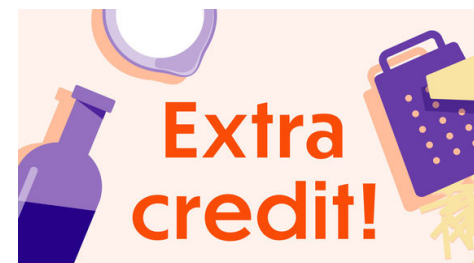
#### 4. Broil pork & pita

Drizzle **pork** with **oil**. Transfer skillet to top oven rack and broil until pork is bubbling and browned in spots, about 6 minutes. Remove from oven. Brush **pitas** lightly with **oil**. Broil directly on top oven rack until lightly browned, 1–2 minutes per side.



#### 5. Finish salad & serve

Halve **romaine** lengthwise, then thinly slice crosswise, discarding end. Add **romaine** to bowl with **tomatoes and dressing**, tossing to combine. Season to taste with **salt** and **pepper**. Top **pitas** with **some of salad**, then spoon **pork** over top and drizzle with **white 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.