

DINNERLY



PORK Shawarma with Tomatoes & Toasted Pita



ca. 20min



2 Servings

Shawarma is not usually a dish you make at home. We don't know about you, but we sure as heck don't have a cone of meat rotating near an open flame in our kitchen. But, what we do have is a ton of spices and enthusiasm. Armed with our garam masala spice blend, warm pita, and a heavy hand of cool sour cream sauce, we're bringing you all of the shawarma feels in just 20 minutes. We've got you covered!

WHAT WE SEND

- 1 plum tomato
- 1 oz scallions
- 1 pkt sour cream ⁷
- 12 oz pkg pork cutlets
- garam masala (use 1½ tsp)
- 2 Mediterranean pitas ^{1,6,11}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or apple cider vinegar) ¹⁷

TOOLS

- medium 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 640kcal, Fat 27g, Carbs 40g, Proteins 58g



1. Prep veggies & sauce

Core **tomatoes**, then cut into ¼-inch pieces.

Trim ends from **scallions**, then thinly slice.

In a small bowl, thin **sour cream** by adding **1 teaspoon water** at a time, to make a spoonable sauce.



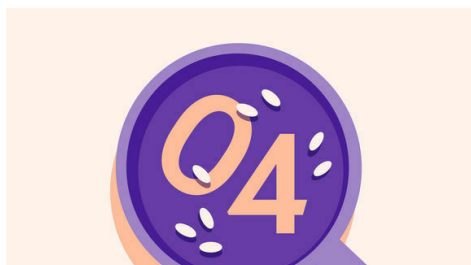
2. Marinate tomatoes

In medium bowl, whisk to combine **2 teaspoons oil** and **1 teaspoon white wine vinegar**. Season with **a pinch each of salt and pepper**. Add **tomatoes** and **scallions**; stir to coat. Let stand at room temperature until ready to serve.



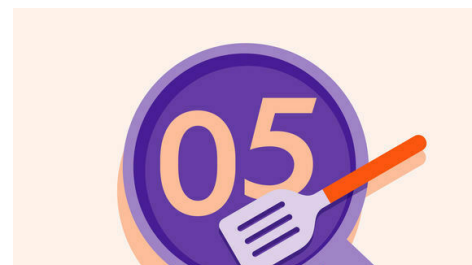
3. Season pork cutlets

Pat **pork cutlets** dry. Rub with **oil**. Season all over with **1½ teaspoons garam masala**, **½ teaspoon salt**, and **a few grinds of pepper**, patting to help seasonings adhere.



4. Cook pork cutlets

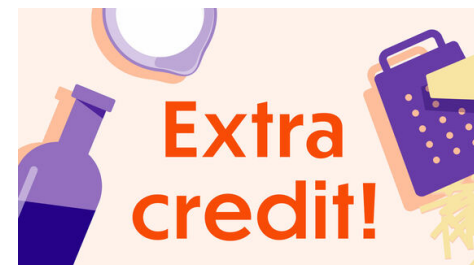
Heat **1 tablespoon oil** in a large skillet over medium-high. Add **pork cutlets** to skillet and cook until lightly browned, about 2 minutes per side. Transfer cutlets to plates.



5. Broil pita

Brush **pitas** all over with **oil**. Heat same skillet over medium-high. Add **one pita** at a time, cooking over until lightly browned and warm, about 15 seconds per side.

Cut pitas into quarters. Serve **pork cutlets** with **marinated tomatoes**, **toasted pita triangles**, and **sour cream**. Enjoy!



6. Crunch crunch!

Hit your shawarma with crunchy chickpeas for a salty surprise! Preheat oven to 350°F with a rack in the lower third. Drain a can of chickpeas, dry well with a paper towel, and toss on a rimmed baking sheet with 1 tablespoon oil and a generous pinch of salt. Spread chickpeas into one even layer. Bake on lower rack until golden brown, 40–45 minutes. They will continue to crisp as they cool.