

DINNERLY



Greek Pork Gyro

with Chopped 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

- garlic
- 1 cucumber
- 1 plum tomato
- 2 (1 oz) pkts sour cream ¹
- 10 oz pkg ground pork
- ¼ oz pkt garam masala
- 2 Mediterranean pitas ^{2,3,4}

WHAT YOU NEED

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

TOOLS

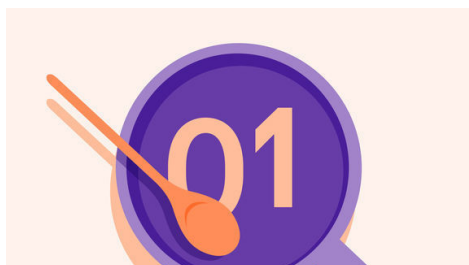
- microplane or grater
- medium nonstick skillet

ALLERGENS

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

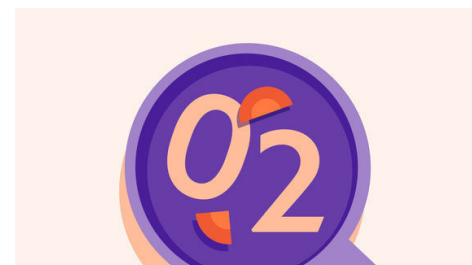
NUTRITION PER SERVING

Calories 610kcal, Fat 33g, Carbs 38g,
Protein 37g



1. Prep ingredients

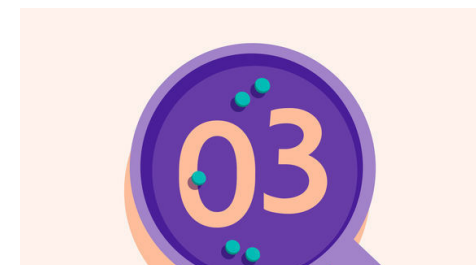
Preheat broiler with a rack in the center. Finely grate **1 teaspoon garlic**. Quarter **cucumber** lengthwise, then slice crosswise into ½-inch pieces. Halve **tomato**, then cut into ½-inch pieces.



2. Dress salad & make sauce

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

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



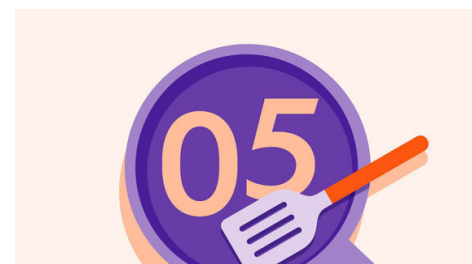
3. Season pork

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



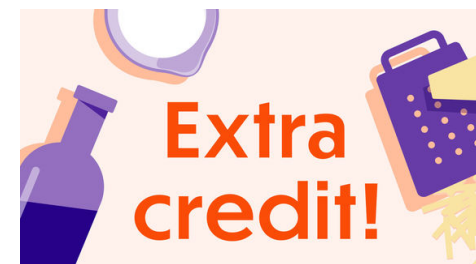
4. Cook pork

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **seasoned pork** to skillet 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 and toast until soft, about 1 minute per side (watch closely as broilers vary). Cut **gyro** into ½-inch strips. Divide **gyro** between **pitas**. Using a slotted spoon, top with **some of the salad**, then drizzle with **garlic sauce**. Serve **remaining salad** alongside. 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.