



## 20-Min: Pulled Pork Gyro

with Olives & Tzatziki



under 20min



2 Servings

Pre-cooked pulled pork makes preparing these take-out inspired gyros a breeze. We amp up the flavor here, seasoning the pork with za'atar spice blend, a mix of lemony sumac, dried herbs, and sesame seeds. It's piled onto toasted pita and topped with crisp little gem lettuce, olives, and tomatoes. But our favorite part is pre-made tzatziki! It's a yogurt-cucumber sauce that adds creaminess and a ton of flavor to the table.



## What we send

- 2 Mediterranean pitas <sup>1,6,11</sup>
- garlic
- ½ lb pulled pork
- 1 lemon
- ¼ oz za'atar spice blend <sup>11</sup>
- 4 oz plum tomato
- 2 oz Kalamata olives
- 1 pk little gem lettuce
- 4 oz tzatziki sauce <sup>7,15</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

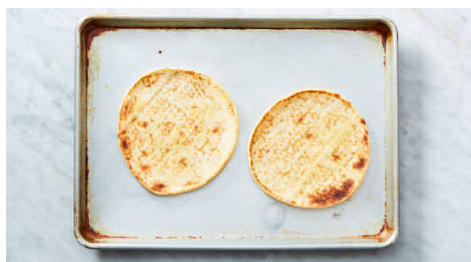
- rimmed baking sheet
- microplane or grater

## Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 620kcal, Fat 33g, Carbs 53g, Proteins 36g



### 1. Heat pitas

Preheat broiler with a rack in the upper third. Lightly brush both sides of each **pita** with **oil**. Transfer pitas to a rimmed baking sheet. Broil on upper oven rack until golden brown and toasted, 2-3 minutes per side (watch closely as broilers vary). Wrap in foil to keep warm until ready to serve.



### 2. Broil pork

Finely chop **2 teaspoons garlic**. Use your fingers to break **pork** up into bite-sized pieces. On same **rimmed baking sheet**, toss pork with garlic and spread in a single layer. Broil on upper oven rack until pork is browned and warmed through, 5-8 minutes (watch closely).



### 3. Make marinade

While **pork** broils, finely grate **all of the lemon zest** and squeeze **2 tablespoons lemon juice** into a small bowl. Add **2 tablespoons oil**, **2 teaspoons za'atar spice blend**, and **a pinch each of salt and pepper**; stir to combine.



### 4. Marinate pork

Once **pork** is heated through, drizzle **marinade** over top, directly on rimmed baking sheet, and carefully toss to coat pork.



### 5. Prepare toppings

Halve **tomato**, then cut crosswise into ½-inch thick slices. Coarsely chop **olives**, removing any pits if necessary. Separate **little gem leaves**.



### 6. Assemble & serve

Top **pita** with **some of the tzatziki**, **little gem lettuce leaves**, **sliced tomatoes**, and **pork**. Drizzle **any remaining marinade** from baking sheet over top, and garnish with **olives**. Enjoy!