



Pork Souvlaki Pita

with Oven Fries and Salad



30-40min



2 Servings

This recipe is inspired by a sandwich Theo Kaloudis (Marley Spoon's culinary assistant!) had during her first trip to her parent's village in Greece. The memory is a little hazy, but the crispy fries inside a warm pita stayed in her mind. We think you'll love the combination of flavors and textures in this one—take a bite, close your eyes, and pretend you're in Greece. Cook, relax, and enjoy!

What we send

- russet potato
- romaine heart
- lemon
- red vine tomato
- fresh parsley
- large clove garlic
- boneless pork loin chops
- hot sauce

What you need

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 705.0kcal, Fat 20.6g, Proteins 43.6g, Carbs 78.0g



1. Prep oven fries

Preheat oven to 450°F. Scrub the potato, pat dry, and cut into ¼-inch sticks. Place on a rimmed baking sheet and toss with 1 tablespoon oil; season with salt and pepper. Cook until crispy and golden brown, 20–25 minutes.



2. Prep ingredients

Zest lemon and juice half of the lemon into a large bowl. Thinly slice romaine. Cut tomato in half and thinly slice. Remove parsley leaves from stems and roughly chop leaves.



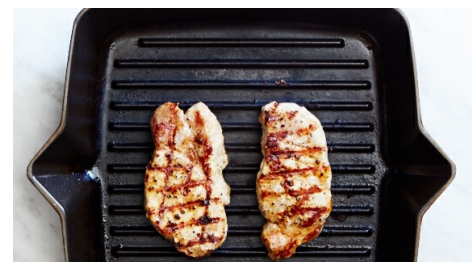
3. Assemble salad

Add 2 tablespoons oil to large bowl with lemon juice and zest and whisk to combine; season with salt and pepper. Add romaine and tomato and toss to coat.



4. Make yogurt

Peel and grate or finely chop garlic. Juice remaining lemon half into a small bowl. Add yogurt, garlic, and chopped parsley to bowl and stir to combine. Season with salt and pepper to taste.



5. Sear pork chops

Heat grill, grill pan, or skillet over high. Season pork on both sides with salt and pepper and grill until lightly charred and cooked through, 2–3 minutes per side. Let rest for a few minutes then thinly slice crosswise.



6. Assemble pitas

Place pitas directly on oven rack and bake until warmed through, about 2 minutes. Spread yogurt on each pita and top with pork, hot sauce (or omit for no heat), oven fries, and some of the salad. Serve remaining salad on the side. Enjoy!