



Grilled Pork Souvlaki

with Chopped Greek Salad



20-30min



4 Servings

This dish hits all the notes: fresh, savory, crunchy. It's a spin on a classic Greek fast food item, Souvlaki, served with a crisp veggie loaded salad.

What we send

- dried oregano
- cucumbers
- lemon
- garlic
- boneless pork chops
- romaine heart
- plum tomatoes

What you need

- kosher salt & ground pepper
- olive oil

Tools

- meat mallet (or heavy skillet)

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 680.0kcal, Fat 39.0g, Proteins 34.0g, Carbs 50.0g



1. Prep pork

Pat **pork** dry, then trim fat to ¼-inch and pound to an even ½-inch thickness. Season all over with **1 teaspoon salt** and **a few grinds pepper**.



2. Make lemon dressing

Peel and finely chop **1 teaspoon garlic**. Squeeze **2 tablespoons lemon juice** into a large bowl. Add garlic and **1 teaspoon of the dried oregano**. Whisk in **¼ cup oil** and season with **¼ teaspoon salt** and **a few grinds pepper**.



3. Grill pork

Preheat a grill pan or light a grill to high and **oil** the grates. If using a large skillet, heat **1 tablespoon oil** over high. Transfer **pork** to grill, grill pan, or skillet and cook until lightly charred and cooked through, about 4 minutes per side. Transfer pork to bowl with **lemon dressing**, turning to coat.



4. Grill pitas

Brush **pitas** on both sides with **oil**. Cook **pitas** on grill, grill pan, or skillet, working in batches if necessary, until browned and lightly charred, 30 seconds-1 minute per side.



5. Prep salad

Trim ends from **cucumbers**, then halve lengthwise and cut into ½-inch half moons. Core **tomatoes**, then cut into ½-inch pieces. Coarsely chop **olives**, removing any pits if necessary. Halve **romaine** lengthwise, then cut crosswise into ½-inch pieces, discarding ends.



6. Assemble salad & serve

Lift **pork** out of **dressing** and transfer to plates. Cut **pitas** into wedges. Add **cucumbers, tomatoes, olives, and romaine** to the bowl with **lemon dressing** and toss to combine. Season **salad** to taste with **salt** and **pepper**. Serve **pork** with **salad** and **pita wedges** alongside. Enjoy!