



DINNERLY



Pork Souvlaki Meatballs with Romaine & Toasted Pita Salad

 20-30min  2 Servings

We took a Greek classic and turned it on its head for this one! Instead of a pork souvlaki sandwich, we made a pork souvlaki salad and we're not sorry about it. Don't fret, you still get all of the necessary components—tender pork meatballs, the flavors of lemon, garlic and oregano, crisp romaine, floury pita—but you can pile them neatly on your fork, instead of schmear them on your face. We've...

WHAT WE SEND

- lemon
- romaine heart
- garlic
- ground pork
- dried oregano
- plum tomatoes

WHAT YOU NEED

- 1 large egg
- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 787.0kcal, Fat 57.5g, Proteins 28.6g, Carbs 41.0g



1. Prep ingredients

Preheat broiler with an oven rack in the center and another rack just below. Lightly oil a rimmed baking sheet. Finely chop **half of 1 pita**. Peel and grate **1 large garlic clove**. Into a small bowl, finely grate **zest from half the lemon**, then squeeze **2 tablespoons juice**.



2. Make meatball mix

Add **1 large egg** and **chopped pita** to a medium bowl; use a fork to whisk and mash together, forming a paste. Add **ground pork, grated garlic, ½ teaspoon of the oregano, 1 tablespoon oil, ¼ teaspoon salt, and a few grinds of pepper**. Stir gently to combine. Shape mixture into **8 meatballs** and place on prepared baking sheet.



3. Broil meatballs & pita

Lightly oil **remaining 1½ pitas** all over. Place baking sheet with **meatballs** on center oven rack. Place **pita** directly on lower oven rack. Broil until meatballs are browned and cooked through, and pita is deeply toasted and crisp, flipping pita halfway through, about 7 minutes for meatballs and about 10 for pita (watch closely as broilers vary).



4. Prep salad

Meanwhile, cut **romaine** crosswise into **½-inch** pieces, discarding end. Quarter **tomato** lengthwise, then cut into **½-inch** pieces crosswise. To the small bowl with **lemon juice and zest**, whisk in **¼ teaspoon oregano** and **3 tablespoons oil**; season to taste with **salt** and **pepper**.



5. Toss salad & serve

Once **pita** is cool to the touch, tear into bite-size pieces. In a large bowl, combine **romaine, tomato, and pita** with **⅔ of dressing** and toss to combine. Serve **salad** topped with **meatballs** and drizzle **remaining dressing** over top. Enjoy!



6. Kids pitch-in!

Making the meatball mix and shaping meatballs are the perfect jobs for budding kid chefs!