



# DINNERLY



## Pork Souvlaki Meatballs with Romaine & Toasted Pita Salad

 20-30min  4 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 hearts
- garlic
- ground pork
- dried oregano
- plum tomatoes

## WHAT YOU NEED

- 2 large eggs
- 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 679.0kcal, Fat 49.9g, Proteins 27.1g, Carbs 32.2g



### 1. Prep ingredients

Preheat broiler with one oven rack in the center and another rack just below it. Lightly oil a rimmed baking sheet. Finely chop **1 pita**. Peel and grate **2 large garlic cloves**. Into a small bowl, finely grate **lemon zest**, then squeeze all *\_juice from lemon\_* (about 3 tablespoons).



### 2. Make meatball mix

Add **2 large eggs** and **chopped pita** to a medium bowl; use a fork to whisk and mash together, forming a paste. Add **ground pork, grated garlic, 1 teaspoon of the oregano, 2 tablespoons oil, 1¼ teaspoons salt, and a few grinds of pepper**. Stir gently to combine. Shape mixture into **12 meatballs** and place on prepared baking sheet.



### 3. Broil meatballs & pitas

Lightly oil **remaining 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 ends. Quarter **tomatoes** lengthwise and cut into ½-inch pieces crosswise. To the small bowl with **lemon juice and zest**, whisk in **remaining oregano** and **¼ cup oil**; season to taste with **salt** and **pepper**.



### 5. Toss salad & serve

Once **pitas** are 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 mixture and shaping the meatballs are the perfect jobs for budding kid chefs! Just be sure that little hands are really clean before and after!