





Pork Souvlaki Burger

with Chopped Salad and Tzatziki Sauce

 20-30min  4 Servings

If you don't have a grill or grill pan, preheat the broiler with a rack in the center. Broil burgers and onions on a rimmed baking sheet until onions are lightly charred and pork is cooked through, 8-10 minutes. Toast pitas directly on the center oven rack until warmed through, 1-3 minutes.

What we send

- ground pork
- cucumbers
- red onion
- fresh dill
- red bell pepper
- plum tomatoes

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

Tools

- fine-mesh sieve

Allergens

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

Nutrition per serving

Calories 751kcal, Fat 44g, Carbs 45g, Proteins 38g



1. Make patties

Light a grill, if using. Form **pork** into four (4-inch) patties, each about ½-inch thick. Season well with **salt** and **pepper**.



2. Prep cucumbers & onion

Trim ends from **cucumbers**, peel if desired. Very thinly slice ⅓ of the cucumbers; cut the remaining into ½-inch pieces. Toss sliced cucumbers with ½ **teaspoon salt**; transfer to a fine-mesh sieve set over a medium bowl. Let sit until some liquid is released, 10-12 minutes. Peel and thinly slice ¾ of the **onion**, keeping rings intact. Finely chop remaining onion.



3. Make chopped salad

Halve **pepper**, remove stem and seeds. Cut pepper and **tomatoes** into ½-inch pieces. Chop **dill fronds**, discarding stems. In a large bowl, whisk together **2 tablespoons vinegar**, **3 tablespoons oil**, and **a pinch of sugar**. Add tomatoes, peppers, **chopped onions and cucumbers**, and half of the dill to salad. Season to taste with **salt** and **pepper**.



4. Make tzatziki sauce

Squeeze out excess liquid from **sliced cucumbers**, discarding liquid. Place cucumbers in a small bowl and stir in **yogurt** and **remaining dill**. Season to taste with **salt** and **pepper**.



5. Grill burgers & onions




Preheat a grill pan, if using over, high heat. Brush grill grates with **oil**. Add **sliced onions** and **burgers**. Reduce heat to medium, and cook until onions are lightly charred and tender, turning once or twice, about 5 minutes, and pork is lightly charred and cooked through, about 10 minutes.



6. Grill pitas & serve

Place **pitas** on grill or grill pan and cook until warmed and lightly toasted, about 2 minutes. Place **burger** and **grilled onions** on pita and top with **tzatziki**. Serve **chopped salad** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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