



Mediterranean Nachos

with Pulled Pork & Tzatziki Sauce



30-40min



2 Servings

Feta is a white, block cheese typically made from sheep's milk or a blend of sheep's and goat's milk. It has a crumbly texture, sharp tang, and wonderful brininess—perfect for topping this new spin on nachos with crisp flour tortilla chips. The lemony pulled pork, olive salsa, and cooling cucumber sour cream sauce further evoke the flavors of the Mediterranean.

What we send

- lemon
- cucumber
- (6-inch) flour tortillas ¹
- pulled pork
- sour cream ⁷
- fresh dill
- Kalamata olives
- feta cheese ⁷
- garlic
- plum tomatoes

What you need

- kosher salt & ground pepper
- olive oil

Tools

- skillet
- microplane or grater
- rimmed baking sheet

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.

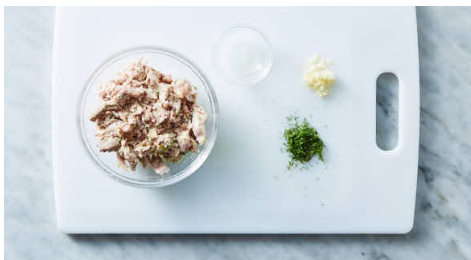
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 59g, Carbs 46g, Proteins 36g



1. Marinate pork filling

Preheat oven to 400°F with a rack in the center. Peel and finely chop **1 teaspoon garlic**. Finely grate **1 teaspoon lemon zest**; separately squeeze **1½ tablespoons juice**. Finely chop **dill**. Crumble **pork** into a bowl; add lemon zest, **3 tablespoons water**, 1 tablespoon of the lemon juice, 1½ teaspoons of the dill, ½ teaspoon of the garlic. Season with **salt** and **pepper**.



4. Cook pork

Heat **2 tablespoons oil** in a medium skillet over medium-high until very hot. Add **marinated pork** and cook, stirring occasionally, until browned and crispy in parts, 2-3 minutes.



2. Bake tortilla chips

Lightly brush **tortillas** with **oil**, then stack and cut each into 8 wedges. On a rimmed baking sheet, toss tortillas with **a pinch of salt**, then arrange in a single layer. Bake on center oven rack, until chips are golden and crisp, 5-10 minutes (watch closely, as ovens vary). Keep oven on.



5. Make tzatziki sauce

In a small bowl, stir together **sour cream**, **remaining lemon juice and garlic**, **chopped cucumbers**, **2 teaspoons water**, and **½ teaspoon of the dill**. Season to taste with **salt** and **pepper**.



3. Make salsa




Thinly slice **olives** crosswise, removing any pits if necessary. Halve **cucumber** lengthwise (peel if desired); finely chop 2 tablespoons, then thinly slice remaining into half-moons. Cut **tomato** into ¼-inch pieces. In a small bowl, stir together sliced cucumbers, tomatoes, and olives, and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



6. Assemble nachos & serve

Scatter **pulled pork** over **tortilla chips** on baking sheet. Crumble **feta** over top and bake on center oven rack until cheese is slightly melted, about 2 minutes. Scatter **salsa** over **Mediterranean nachos**, then drizzle **tzatziki** and sprinkle **remaining dill** over top. Enjoy!

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

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**