



DINNERLY

D247 hero 2 cw11

Spiced Crispy Pork Gyro with Chopped Salad & Garlic Sauce

 20-30min  4 Servings

We want you to enjoy our big, fat, Greek, pork gyro because, well, we think you're going to love it. Let's just say spiced, crispy pork loaded with marinated cucumbers and tomatoes, drizzled with a creamy sauce all wrapped up inside a warm pita is our Achilles heel—we just can't say no. Neither should you. We've got you covered!

WHAT WE SEND

- ground pork
- garam masala
- cucumber
- plum tomatoes
- garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

TOOLS

- large nonstick skillet

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630.0kcal, Fat 40.0g, Proteins 28.0g, Carbs 40.0g



1. Prep ingredients

Peel and grate **1½ teaspoons garlic**. Quarter **cucumbers** lengthwise, then slice crosswise into ½-inch pieces. Halve **tomatoes**, then cut into ½-inch pieces.



2. Dress salad & make sauce

In a medium bowl whisk **2 tablespoons vinegar** and **¼ cup oil**; season to taste with **salt** and **pepper**. Add **cucumbers** and **tomatoes** to dressing and toss to coat. In a small bowl, combine **all of the sour cream** and **½ teaspoon of the garlic**. Thin sauce by adding **1 teaspoon of water** at a time, to make a spoonable sauce. Season to taste with **salt** and **pepper**.



3. Make gyro mixture

In a medium bowl, combine **ground pork**, **remaining 1 teaspoon garlic**, **1 teaspoon salt**, and **all the garam masala**. Preheat broiler to high with a rack in the center.



4. Cook gyro

Heat **1 tablespoon oil** in a large non stick skillet over medium-high. Add **pork** to skillet and smash flat with a spatula, forming a large 8–9 inch patty. Cook on one side, undisturbed, until outer edges are browned and crispy, 4–5 minutes. Flip and continue cooking until cooked through, 1–2 minutes more. Transfer to a cutting board.



5. Assemble gyros & serve

Place **pitas** directly on center oven rack and toast until soft, about 1 minute per side (watch closely). Cut **gyro** into ½-inch strips. Divide **gyro** between **pitas**. Using a slotted spoon, top with **some of the salad**, then drizzle with **garlic sauce**. Serve **remaining salad** alongside. Enjoy!



6. Take it to the next level

Add sliced shallots or red onto to the veggie mix in step 2 for an extra sharp layer of flavor. Chopped olives and a crumble of feta just before serving would also work well.