



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: PLANTAGENET PORK

Based in Rockingham, this free range corn fed pork from Plantagenet is our go-to choice. Their concern for animal welfare and agriculture sustainability, as well as great quality, is why we choose their produce for our boxes.



3. GREEK SOUVLAKI

WITH TZATZIKI

 20 Minutes

 4 Servings

Greek style pork on skewers served with salad, tzatziki and fresh bread rolls for dipping.

FROM YOUR BOX

PORK STEAKS	600g
CONTINENTAL CUCUMBER	1
NATURAL YOGHURT	1/2 tub (250g) *
GARLIC CLOVE	1
TOMATOES	3
GREEN CAPSICUM	1
SHALLOT	1
GEM LETTUCE	1 *
KALAMATA OLIVES	1 tub (100g)
SOURDOUGH ROLLS	2-pack

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil for cooking, salt, pepper, dried oregano, skewers (optional)

KEY UTENSILS

grill or frypan (alternatively barbecue)

NOTES

Cook souvlaki on the barbecue if you like. If using wooden skewers, ensure they are soaked before grilling.

No pork option - pork steaks are replaced with chicken schnitzels.

No gluten option - bread is replaced with GF bread



1. PREPARE THE SOUVLAKI

Trim pork steaks and cut each steak in half, lengthways. Toss with **1 tbsp oil, 1 tsp oregano, salt and pepper.**



2. COOK THE PORK

Heat a large pan over medium-high heat. Thread pork onto skewers (optional), add to pan and cook for 8-10 minutes, turning occasionally (see notes).



3. MAKE THE TZATZIKI

Grate 1/3 cucumber and squeeze out excess liquid using your hands. Combine with yoghurt and crushed garlic, season with **salt and pepper** to taste. Drizzle with a little **olive oil** (optional) and set aside.



4. TOSS THE SALAD

Dice tomatoes, remaining cucumber, and capsicum. Thinly slice shallot, chop lettuce and rinse olives. Toss in a bowl and dress with **1 tbsp olive oil, 1/2 tsp oregano, salt and pepper.**



5. FINISH AND SERVE

Serve souvlaki with sourdough rolls, tzatziki and Greek salad.