



for the
little ones



←
fresh
veggies

MeatBALLS, wedges
& tomato Sauce



PORK SouVLAKi

Lemon and oregano pork on skewers served with baby wedges, layered salad and a fresh apple tzatziki.



35 Minutes



4 Servings



PORK

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FROM YOUR BOX

BABY POTATOES	800g
GREEN APPLE	1
NATURAL YOGHURT	1 tub
GARLIC CLOVE	1
TOMATOES	2
YELLOW CAPSICUM	1
LEBANESE CUCUMBERS	2
LEMON	1
PORK MINCE	500g

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, wooden or metal skewers

COOKING TOOLS

oven tray, bbq, hot plate or large frypan

Make a traditional tzatziki with cucumber if you prefer!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. Roast the Potatoes

Set oven to 220°C.

Halve or cut **baby potatoes** into wedges. Toss with **oil, 1/2 tsp oregano and salt** on lined oven tray. Roast for 25 minutes or until golden and tender.

tip Add some fresh rosemary if you have it instead of the oregano.



4. Form the Souvlaki

Zest **lemon**. Mix with **pork mince** and season with **2 tsp oregano, salt and pepper**. Divide into 8 parts and form onto skewers.

tip You can make koftas or meatballs if that works better for your family!



2. Make the tzatziki

Grate (or dice) **apple**. Combine with **yoghurt** and crushed **garlic clove**. Season with **salt and pepper** to taste. Set aside in the fridge until serving.

tip For a milder tzatziki you can use 1/2 a garlic clove and use the remaining for the souvlaki.



5. Cook the Souvlaki

Grill souvlaki on the bbq, in a frypan or cook in the oven until golden and cooked through.

tip We used a hotplate to cook the souvlaki for roughly 10 minutes, turning occasionally.



3. Prepare the Salad

Slice **tomatoes, capsicum** and **cucumbers**. Layer on a plate.

tip Dress salad with olive oil & vinegar if you like!



6. Finish and Serve

Serve souvlaki with baby wedges, salad and apple tzatziki. Cut lemon into wedges and serve on the side.

tip Add some bread or flatbread for dipping!