



Product Spotlight: Lebanese Cucumber

Did you know Lebanese cucumbers have thinner skin and fewer seeds than the big ones? That makes them perfect for tzatziki – crunchy, cool, and easy to eat!



Greek Pork Kebabs

with Tzatziki

Juicy lemon-rosemary grilled pork kebabs, served with a side of crispy roast potato rounds, refreshing Greek salad, and creamy cucumber tzatziki. A bright, Mediterranean-inspired dish that's fresh, fun, and packed with flavour.



45 minutes



2 servings



Pork

Jazz it up!

Add some smoked paprika or garlic powder over potatoes before roasting for extra flavour. Crumbled feta, olives, or a drizzle of honey also make delicious add-ons.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	44g	18g	67g

FROM YOUR BOX

MEDIUM POTATOES	3
SHALLOT	1
PORK STIR-FRY STRIPS	300g
LEMON	1
ROSEMARY SPRIG	1
LEBANESE CUCUMBER	1
NATURAL YOGHURT	1 tub
GARLIC CLOVE	1
BABY COS LETTUCE	1
TOMATO	1
GREEN CAPSICUM	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, skewers

KEY UTENSILS

oven tray, BBQ or griddle pan

NOTES

Short on time? Skip the skewers and cook the pork as strips in a hot pan for 6–8 minutes until golden and cooked through.

If you use wooden skewers, soak them first so they don't burn, and try double-skewering each kebab to stop the pieces spinning when you turn them.



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1. ROAST THE POTATOES

Set oven to 220°C.

Slice **potatoes** into 1/2–1cm rounds and toss on a lined tray with **1/2 tsp oregano, oil, salt and pepper**. Roast for 30–35 minutes until golden and crispy, turning halfway through.



4. PREPARE THE SALAD

Roughly chop **lettuce, tomato and capsicum**. Toss together in a serving bowl.



2. PREPARE THE KEBABS

Wedge **shallot**. Add to a bowl with **pork strips, zest and juice of 1/2 lemon** (wedge remaining), and **chopped rosemary leaves**. Season with **salt and pepper**, toss to coat, then thread onto **skewers** (see notes).



5. COOK THE KEBABS

Heat a BBQ or griddle pan over high heat with **oil**. Add **pork kebabs** and cook for 8–10 minutes, turning until cooked through.



3. PREPARE THE TZATZIKI

Grate **cucumber** and squeeze out excess liquid. Combine with **yoghurt and crushed garlic**. Season with **salt and pepper**.



6. FINISH AND SERVE

Serve **kebabs** with **roast potatoes, tzatziki, salad and lemon wedges**.

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