



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Pita breads

These delicious Lebanese style pita breads are baked fresh without preservatives. Store in the fridge/freezer until needed (they defrost very quickly) to ensure they stay fresh.



## 3 Pork Skewers with Fattoush Salad

Fattoush is a 'bread salad' from the Middle East. It is made with in-season salad vegetables and toasted pita chips. In our version we have added in a block of feta cheese and a fresh summery mint dressing.

 20 minutes

 4 servings




 Pork

14 December 2020

## Dukkah?!

*If you have some dukkah in your pantry you can add a tbsp when toasting the pita crisps for a delicious boost of flavour!*

## FROM YOUR BOX

MINT	1 bunch
LEMON	1
PITA BREADS	1 packet
CHERRY TOMATOES	1 punnet (400g)
CONTINENTAL CUCUMBER	1
BABY COS LETTUCE	1
FETA CHEESE	1 packet
SNOW PEA SPROUTS	1/2 punnet *
PORK STEAKS 	600g
 DICED PUMPKIN	800g
 HUMMUS	1 tub

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

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

## KEY UTENSILS


oven tray, large grill or frypan (opr barbecue)

## NOTES

If you are not using skewers, keep pork steaks whole and cook on the barbecue as is!

**No pork option** – pork steaks are replaced with chicken schnitzels. Cook as per recipe.

**No gluten option** – pita breads are replaced with GF wraps.


 **VEG OPTION** – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.



### 1. MAKE THE DRESSING

Set oven to 200°C and soak skewers (optional, if using).

Chop mint leaves and combine with lemon juice, **1/2 tbsp honey** and **1/3 cup olive oil**.

 **VEG OPTION** – Toss pumpkin with oil on a lined oven tray and roast for 15–20 minutes or until golden and tender.



### 2. TOAST THE BREADS

Cut the pita breads into pieces and toss with **olive oil**. Place on a lined oven tray and bake for 5–6 minutes until golden and crispy (they will crisp up more as they cool).



### 3. PREPARE SALAD INGREDIENTS

Halve tomatoes and cut cucumber into rounds. Wedge lettuce and quarter feta cheese. Arrange on a large platter with sprouts.



### 4. PREPARE THE PORK

Trim pork steaks and cut each steak in half, lengthways. Toss with **1 tbsp oil**, **1 tsp oregano**, **salt and pepper**. Thread onto skewers (optional, see notes).

 **VEG OPTION** – Skip this step.



### 5. COOK THE PORK


Heat a large pan or barbecue over medium-high heat. Cook for 6–8 minutes, turning occasionally, until cooked through.

 **VEG OPTION** – Skip this step.



### 6. FINISH AND SERVE

Serve pork skewers with salad and pita crisps. Drizzle with dressing.

 **VEG OPTION** – Layer pumpkin and salad on plates and serve with hummus and pita crisps. Drizzle with dressing.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

