

SEE  
NOTES FOR  
VEGETARIAN  
INSTRUCTIONS



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Lebanese Flatbreads


These delicious flatbreads are baked fresh and without preservatives. Store them in the fridge or freezer until you need them (they defrost very quickly) to ensure they stay fresh.



## 1 Greek Pork Gyros with Dill Sauce

Smokey pork steaks and paprika wrapped in a fresh Lebanese flatbread, with fresh salad and dollop of cheesy dill yoghurt sauce.

 20 minutes

 4 servings



 Pork

8 October 2021

## Switch it up!

*You can cook the pork steaks, paprikas and flatbreads on the BBQ if preferred! For a fun dinner, arrange all the ingredients to create a maze style platter for everyone to help themselves.*

## FROM YOUR BOX

PORK STEAKS 	600g
PAPRIKAS	2
TOMATO	1
LEBANESE CUCUMBER	1
FESTIVAL LETTUCE	1
RED ONION	1/4 *
DILL	1 packet
FETA CHEESE	1/2 packet (100g) *
NATURAL YOGHURT	1 tub (200g)
LEBANESE FLATBREADS	1 packet
 VEGGIE PATTIES	2 packets

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried rosemary, smoked paprika

## KEY UTENSILS

large frypan or griddle pan, 2 oven trays (vegetarian only)


## NOTES

Use two pans for the pork and paprikas if needed.

Add some crushed garlic to the sauce for even more flavour.

**No pork option – pork steaks are replaced with chicken tenderloins.** Cook with sliced paprikas in the pan for 6–8 minutes or until cooked through.

**No gluten option – Lebanese flatbreads are replaced with gluten free flatbreads.**


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



### 1. COOK THE PORK

Set oven to 200°C (optional, see step 5).


Heat a frypan or griddle pan over medium-high heat. Coat pork steaks with **1 tsp rosemary, 1 tbsp smoked paprika, oil, salt and pepper.** Cook in pan for 4–5 minutes each side or until cooked through (see step 2).

 **VEG OPTION – Set oven to 220°C. Coat veggie patties with oil and place on a lined oven tray. Bake for 15 minutes until warmed through.**



### 2. ADD THE PAPRIKAS

Slice paprikas, add to pan as you go and cook with pork (see notes).

 **VEG OPTION – Slice paprikas and toss with 1/2 tsp rosemary, 2 tsp smoked paprika, oil, salt and pepper. Place on a second oven tray and roast for 15 minutes.**



### 3. PREPARE THE SALAD

Slice tomato and cucumber. Separate and roughly tear lettuce leaves. Thinly slice red onion. Set aside.



### 4. MAKE THE DILL SAUCE

Chop dill fronds. Add to a small bowl with crumbled feta cheese. Stir in yoghurt (see notes).




### 5. WARM THE FLATBREADS

Warm flatbreads in the oven for 5 minutes (optional).



### 6. FINISH AND SERVE

Slice pork steaks in half lengthways. Assemble in flatbreads with cooked paprika, salad and dill sauce.

 **VEG OPTION – Assemble flatbreads with veggie patties, paprikas, salad and dill sauce.**

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