



In your box

- 1 Roma Tomato
- 2 Dill Sprigs
- ½ oz. Baby Arugula
- 2 tsp. Chicken Demi-Glace
- 1 Shallot
- 1 oz. Feta Cheese Crumbles
- 4 Mini Naan Flatbreads
- 2 oz. Sour Cream

Customize It Options

- 8 oz. Fully Cooked Pulled Pork
- 12 oz. Ground Pork
- 12 oz. Ground Turkey

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Pepper
- Medium Non-Stick Pan, Mixing Bowl

HOME CHEF
Fresh
AND EASY

Ready in 15

Pulled Pork Gyros

with dill crema and feta

NUTRITION per serving—Calories: 749, Carbohydrates: 60g, Fat: 41g, Protein: 38g, Sodium: 1630mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **ground pork**, follow same instructions as pulled pork in Step 3, cooking before shallot and breaking up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- If using **ground turkey**, follow same instructions as pulled pork in Step 3, cooking before shallot and breaking up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Stem **dill** and coarsely chop.
- Core **tomato** and cut into ¼" dice.
- Peel and halve **shallot**. Slice thinly.
- Coarsely chop **pulled pork**. *Excess fat will render while cooking and add flavor.*



2

Make the Dill Crema

- In a mixing bowl, combine **sour cream**, **dill**, and a pinch of **pepper**. Set aside.



3

Cook the Pork Filling

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **shallot** to hot pan and stir occasionally until softened, 1-2 minutes.
- Add **pork** and stir occasionally, breaking up meat, until heated through, 2-3 minutes.
- Add 2 Tbsp. **water** and **demi-glace**. Stir occasionally until combined, 1-2 minutes.
- Remove from burner.



4

Assemble Gyros and Finish Dish

- Wrap **flatbreads** in a moist paper towel and microwave until warm, 30-60 seconds.
- Plate dish as pictured on front of card, filling flatbreads with **pork filling**, and topping with **dill crema**, **feta**, **tomato**, and **arugula**. Bon appétit!