



15 Minute Meal Kit

In your box

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

Customize It Options

- 8 oz. Fully Cooked Pulled Pork
- 8 oz. Shrimp
- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

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

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	



Pulled Pork Gyros

with dill crema

NUTRITION per serving—Calories: 795, Carbohydrates: 60g, Sugar: 10g, Fiber: 3g, Protein: 38g, Sodium: 1552mg, Fat: 43g, Saturated Fat: 17g
 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

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **diced chicken**, pat dry. Follow same instructions as pulled pork in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as pulled pork in Step 3, breaking up burger until heated through, 4-6 minutes.
- If using **shrimp**, pat dry. Follow same instructions as pulled pork in Step 3, cooking until shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **ground beef**, follow same instructions as pulled pork in Step 3, breaking up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.



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** and **tomato** 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 ¼ cup **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**, **cheese**, and **arugula**. Bon appétit!