



### In your box

- 1 Pepperoncini
- 2 Roma Tomatoes
- 1 oz. Feta Cheese Crumbles
- 4 Mini Naan Flatbreads
- 1 Persian Cucumber
- 2 oz. Sour Cream
- 1 tsp. Chimichurri Seasoning

### Customize It Options

- 10 oz. Sliced Pork
- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 13 oz. Boneless Skinless Chicken Breasts

\*Contains: milk, eggs, wheat

### You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan, Mixing Bowl

### Minimum Internal Protein Temperature

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

Classic Meal Kit



## Pork Gyros

with pepperoncini-cucumber crema and feta

NUTRITION per serving—Calories: 736, Carbohydrates: 57g, Sugar: 8g, Fiber: 4g, Protein: 50g, Sodium: 1595mg, Fat: 31g, Saturated Fat: 12g  
 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

20-30 min.

Cook Within

5 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



### 1. Prepare the Ingredients

- Trim **cucumber**, halve lengthwise, then cut into ¼" half-moons.
- Core **tomatoes** and cut into ½" dice.
- Stem **pepperoncini**. Halve and mince.
- Separate **sliced pork** into a single layer and pat dry. On a separate cutting board, coarsely chop into bite-sized pieces.



### 2. Prepare the Crema

- In a mixing bowl, thoroughly combine **cucumber**, **pepperoncini**, **sour cream**, 1 Tbsp. **water**, and a pinch of **salt**. Set aside.

## Customize It Instructions

- If using **flank steak**, follow same instructions as sliced pork in Steps 1 and 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **Impossible burger**, follow same instructions as sliced pork in Step 3, breaking up burger until heated through, 4-6 minutes.



### 3. Cook the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **sliced pork**, **seasoning blend**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally, 3 minutes.
- Stir in **tomatoes** and 1 Tbsp. **water**. Then stir occasionally until tomatoes are soft, no pink remains on pork, and pork reaches a minimum internal temperature of 145 degrees, 3-4 minutes.
- Remove from burner and remove to a plate. Cover and rest, at least 3 minutes. Wipe pan clean and reserve.



### 4. Warm the Flatbreads

- Return pan used to cook filling to medium-low heat. Add a **flatbread**, one at a time, to hot, dry pan and cook until warmed through, 1-2 minutes per side.
- *Flatbreads will puff when flipped.*
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, placing **filling** in **flatbreads** and topping with **crema** and **cheese**. Bon appétit!