



In your box

- 1 oz. Feta Cheese
- 4 Mini Naan Flatbreads
- 1 Roma Tomato
- 1 Persian Cucumber
- 3 oz. Sour Cream
- ½ oz. Baby Arugula
- 1 tsp. Buttermilk Dill Seasoning
- 2 oz. Sliced Red Onion

Customize It Options

- 8 oz. Fully Cooked Pulled Pork
- 12 oz. Ground Pork
- 12 oz. Ground Turkey
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, eggs, wheat

You will need

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



Pulled Pork Gyros

with cucumber dill sauce and feta

NUTRITION per serving—Calories: 763, Carbohydrates: 59g, Fat: 42g, Protein: 38g, Sodium: 1723mg.

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 onion and breaking up meat with a spoon until no pink remains, 5-7 minutes.
- If using **ground turkey**, follow same instructions as pulled pork in Step 3, cooking before onion and breaking up meat with a spoon until no pink remains, 7-9 minutes.
- If using **flank steak**, follow same instructions as pulled pork in Step 3, cooking before onion and stirring occasionally until no pink remains, 4-6 minutes

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Trim **cucumber** and grate on large holes of a box grater. Press grated cucumber with paper towels to remove moisture.
- Core **tomato**, quarter, and slice into ¼" pieces.
- Coarsely chop **pulled pork**. *Excess fat will render while cooking and add flavor.*



2

Make the Cucumber Dill Sauce

- In a mixing bowl, combine **sour cream**, **seasoning blend**, **cucumber** (leave any excess water behind), 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 **onion** 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 stir occasionally until combined, 1-2 minutes.
- Remove from burner.



4

Assemble Gyros and Finish Dish

- Microwave **flatbreads** until warm, 30-60 seconds.
- Plate dish as pictured on front of card, filling flatbreads with **pork filling**, and topping with **cucumber dill sauce**, **feta**, **tomato**, and **arugula**. Bon appétit!