



FOR the  
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fRESH  
VEGGIES

MeatBALLS, wedGES  
& TOMATO SAUCE



# PORK SOUVLAKI

Lemon and oregano pork on skewers served with baby wedges, layered salad and a fresh apple tzatziki.

 35 MINUTES

 4 SERVINGS

 PORK

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## FROM YOUR BOX

|                    |       |
|--------------------|-------|
| BABY POTATOES      | 800g  |
| GREEN APPLE        | 1     |
| NATURAL YOGHURT    | 1 tub |
| GARLIC CLOVE       | 1     |
| TOMATOES           | 2     |
| YELLOW CAPSICUM    | 1     |
| LEBANESE CUCUMBERS | 2     |
| LEMON              | 1     |
| PORK MINCE         | 500g  |

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, wooden or metal skewers

## COOKING TOOLS

oven tray, bbq, hot plate or large frypan

Make a traditional tzatziki with cucumber if you prefer!

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



### 1. Roast the Potatoes

Set oven to 220°C.

Halve or cut baby potatoes into wedges. Toss with **oil, 1/2 tsp oregano and salt** on lined oven tray. Roast for 25 minutes or until golden and tender.

**tip** Add some fresh rosemary if you have it instead of the oregano.



### 4. Form the Souvlaki

Zest lemon. Mix with pork mince and season with **2 tsp oregano, salt and pepper**. Divide into 8 parts and form onto skewers.

**tip** You can make koftas or meatballs if that works better for your family!



### 2. Make the tzatziki

Grate (or dice) apple. Combine with yoghurt and crushed garlic clove. Season with **salt and pepper** to taste. Set aside in the fridge until serving.

**tip** For a milder tzatziki you can use 1/2 a garlic clove and use the remaining for the souvlaki.



### 5. Cook the Souvlaki

Grill souvlaki on the bbq, in a frypan or cook in the oven until golden and cooked through.

**tip** We used a hotplate to cook the souvlaki for roughly 10 minutes, turning occasionally.



### 3. Prepare the Salad

Slice tomatoes, capsicum and cucumbers. Layer on a plate.

**tip** Dress salad with olive oil & vinegar if you like!



### 6. Finish and Serve

Serve souvlaki with baby wedges, salad and apple tzatziki. Cut lemon into wedges and serve on the side.

**tip** Add some bread or flatbread for dipping!