

Sheet Pan Pork Pitas

with Carrot Fries & Harissa Yogurt

TIME: 45-55 minutes

SERVINGS: 2

The delicious filling for these pitas comes together on one sheet pan: we're roasting za'atar-seasoned pork and onion, along with a side of carrots. A tangy, mildly spicy combination of yogurt and harissa paste is perfect for spreading on the pitas and serving with the carrots.



MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



1
PORK ROAST



2
POCKETLESS
PITAS



1
ROMAINE
LETTUCE HEART



1
RED ONION



3
CARROTS

KNICK KNACKS:



1 Tbsp
RED HARISSA
PASTE



2 Tbsps
PICKLED
PERUVIAN
PEPPERS



1/2 cup
PLAIN GREEK
YOGURT



1 Tbsp
ZA'ATAR
SEASONING*

* Ground Sumac, Sesame Seeds, Salt, Ground Thyme, Whole Dried Oregano, & Crushed Aleppo Pepper

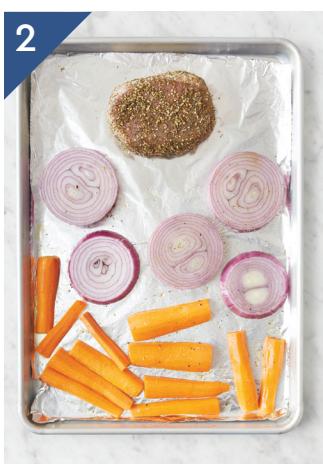


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1



2



3



4



5



6



1 Prepare the ingredients:

- Remove the pork from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then crosswise.
- Peel the **onion**; cut crosswise into 1/2-inch-thick rounds, keeping the layers intact.

2 Season the pork & vegetables:

- Line a sheet pan with aluminum foil.
- Place the **sliced carrots** and **onion rounds** on the sheet pan, keeping them separate. Drizzle each with olive oil; season with salt and pepper. Toss to coat. Arrange in an even layer on 1 side of the pan.
- Pat the **pork** dry with paper towels and place on the other side of the sheet pan. Season on all sides with **half the za'atar seasoning** (you will have extra).

3 Roast the pork & vegetables:

- Roast the **seasoned pork and vegetables** 26 to 28 minutes, or until the vegetables are tender when pierced with a fork and the pork is cooked through. (An instant-read thermometer inserted into the pork should register 145°F.) Remove from the oven.
- Transfer the roasted pork to a cutting board and let rest for at least 5 minutes.

4 Prepare the lettuce & make the harissa yogurt:

- While the pork and vegetables roast, cut off and discard the root end of the **lettuce**; thinly slice.
- In a bowl, combine the **yogurt** and **harissa paste**; season with salt and pepper to taste.

5 Warm the pitas:

- While the pork rests, stack the **pitas** on a large piece of aluminum foil; tightly wrap to seal. Place directly onto the oven rack and warm 5 to 6 minutes, or until heated through and pliable.
- Transfer to a work surface and carefully unwrap.

6 Finish & serve your dish:

- Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain.
- Divide **half the harissa yogurt** among the **warmed pitas**. Top with the sliced pork, **sliced lettuce**, **peppers**, and **as much of the roasted onion as you'd like** (separating into rings before adding).
- Serve the finished pitas and **roasted carrots** with the **remaining harissa yogurt** on the side. Enjoy!