

# 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



½ cup  
PLAIN GREEK  
YOGURT



1 Tbsp  
ZA'ATAR  
SEASONING\*

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



Download our iOS or Android app to watch how-to videos, manage your account, and track your deliveries.





## 1 Prepare the vegetables:

- ☐ Remove the pork from the refrigerator to bring to room temperature.
- ☐ Place an oven rack in the center of the oven, then preheat 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 one 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 the leaves.
- ☐ 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** between 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!

