

## **Mediterranean Pork Bites**

### **INGREDIENTS**

1 pound of pork loin, cut in 1" cubes  
(use the fatty and most tender part)  
1/4 cup Greek Yogurt, natural (full fat), unflavored  
Juice of 1/2 lemon or 1 lemon if is small  
1 tbsp. dry oregano  
1 garlic clove, minced  
2 tbsp. olive oil  
Salt and pepper (black or red), to taste

### **PROCEDURE**

1. Season the pork loin cubes with salt and pepper and then transfer to a resealable bag with the yogurt, lemon juice, garlic and oregano. Then refrigerate until the next day or at least 4 hours.
2. In a sauté pan in medium high heat, add the olive and cook the cubes for about 2-3 minutes, each side. Make sure you don't overcook them. Keep them moist inside.
3. Serve with a salad, roasted peppers with parsley, tzatziki and/or or pita bread.