

GREEK-STYLE LAMB PITAS





Day Before: Place Tenleytown Meat in refrigerator to defrost for 24 hours.

Prep Time: 20 - 30 minutes
Cook Time: 15 minutes

1 lb Tenleytown Meat Company ground lamb (ground beef can be used instead of lamb)

4 (8-inch) pita breads

1/2 onion, chopped coarse

1 tablespoon minced fresh oregano

4 teaspoons lemon juice

2 garlic cloves, minced

1/2 teaspoon salt

1/4 teaspoon pepper

2 teaspoons vegetable oil

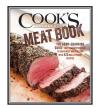
~~~Additional Fixings~~~

1 large **tomato**, cored and sliced thin 2 cups shredded **iceberg lettuce** 2 ounces **feta cheese**, crumbled (1/2 cup) **Tzatziki Sauce**  For the lamb patties: cut top quarter off each pita bread and tear quarters into 1-inch pieces. Combine pita pieces, onion, oregano, lemon juice, garlic, salt, and pepper in food processor until smooth paste forms, about 30 seconds. Transfer to large bowl; add lamb and mix until thoroughly combined. Divide mixture into 12 equal patties.

Patties may be cooked in skillet with **vegetable oil** (3-4 minutes, then flip for another 5 minutes) or over grill (8-12 minutes flipping once, after browned and crust forms). **Warm pitas** over grill (less than a minute) or wrapped in aluminum foil in 350 degree oven (10 minutes).

To assemble pita, spread **Tzatziki Sauce** inside each pita and **place patties, tomato slices, shredded lettuce, and feta** inside. Serve immediately.

makes 4 servings



Recipe courtesy of Cook's Meat Book - The game changing guide that teaches you how to cook meat and poultry with 425 bullet proof recipes







