



# 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 bulletproof recipes*



PEOPLE



PLANET



COMMUNITY



COMPANY