

Ground Beef Gyros

Ingredients

4 Servings

- 1 (8 ounce) container plain yogurt
- 1/3 cup chopped seeded cucumber (English cucumber)
- 2 tbsp finely chopped onions (yellow sweet onion-small)
- 1 garlic clove, minced
- 1 tsp sugar

For the filling

- 1 pound lean ground beef
- 1 ½ tsp dried oregano
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp salt
- ¾ tsp pepper
- 4 pita breads
- 3 cups shredded lettuce
- 1 large tomato chopped
- 1 small onion (white onion) chopped

Directions

Make the yogurt sauce in a bowl by combining the first five ingredients and refrigerate. In a separate bowl, combine the ground beef and seasonings. Mix well and shape into 4 patties. Cook on cast iron skillet for 10-12 minutes or until meat is no longer pink turning once. To assemble, cut patties into thin slices. Stuff into pitas, Add lettuce, tomato, and onion. Serve with yogurt sauce.

