



Product Spotlight: Pita Pockets

These delicious pita pockets are baked fresh and without preservatives. Store them in the fridge or freezer until you need them (they defrost very quickly) to ensure they stay fresh.



Smashed Lamb Gyros

with Tzatziki

Savoury, fun and delicious smashed lamb gyros, featuring seasoned lamb mince cooked on pita breads, topped with creamy yoghurt tzatziki, fresh tomato, and crisp lettuce for a Greek-inspired twist. Served with crispy oven baked potato wedges.



35 minutes



2 servings



Lamb

Mix it up!

You can make lamb and potato stuffed pita pockets instead! Serve with a dollop of yoghurt and salad on the side.

Per serve: **PROTEIN** 37g **TOTAL FAT** 24g **CARBOHYDRATES** 52g

FROM YOUR BOX

MEDIUM POTATOES	2
DILL	1 packet
LEBANESE CUCUMBER	1
NATURAL YOGHURT	1 tub
GARLIC CLOVE	1
TOMATO	1
BABY COS LETTUCE	1
RED ONION	1
LAMB MINCE	300g
PITA POCKETS	5-pack

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried rosemary

KEY UTENSILS

large frypan or BBQ hotplate, oven tray

NOTES

Use onion to taste. We used 1/4 diced onion for the fillings and 1/4 for the lamb mixture.

You could divide into 5 even size meatballs and use all the pita breads if preferred. Spread the lamb filling as much as possible and adjust the cook time if needed.

Use a spatula to press the pita bread down into the pan to further flatten the lamb.

No gluten option – pita pockets are replaced with GF wraps.



1. ROAST THE POTATOES

Set oven to 250°C.

Cut **potatoes** into wedges and toss on a lined oven tray with **1/2 tsp rosemary, oil, salt and pepper**. Roast for 25–30 minutes until golden and cooked through.



4. PREPARE THE PITAS

Finely dice **1/4 red onion**. Combine with **lamb mince** with **1/2 tsp rosemary, salt and pepper**. Divide into 4 even-sized meatballs (see notes). Press each **meatball** flat onto one side of **pita pocket**.



2. PREPARE THE TZATZIKI

Chop **dill**. Grate **cucumber** and use hands to squeeze out excess water. Combine in a bowl with **yoghurt** and **crushed garlic**. Season with **salt and pepper**. Set aside in the fridge until serving.



3. PREPARE THE FILLINGS

Slice **tomato** and thinly shred **lettuce**. Slice **1/4 red onion** (see notes). Set aside.



5. COOK THE PITAS

Heat a frypan (or BBQ hotplate!) over medium-high heat with **oil**. Place **pita**, lamb-side down into pan to cook for 4 minutes (see notes). Turn over and cook for 1 minute. Remove to a plate and repeat with remaining prepared pitas.



6. FINISH AND SERVE

Assemble **pitas** with **fillings** and **tzatziki**. Serve with **chips** on the side.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0448 042 515** or send an email to **hello@dinnertwist.com.au**

