

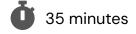




# **Smashed Lamb Gyros**

# with Tzatziki

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





2 servings



# Mix it up!

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

TOTAL FAT CARBOHYDRATES

35g

94g

#### FROM YOUR BOX

MEDIUM POTATOES	2
DILL	1 packet
LEBANESE CUCUMBER	1
NATURAL YOGHURT	1 tub
GARLIC CLOVE	1
ТОМАТО	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, 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.



### 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 clove. Season with **salt and pepper**. Set aside.



#### 3. PREPARE THE FILLINGS

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



# 4. PREPARE THE PITAS

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.



# **5. COOK THE PITAS**

Heat a frypan over medium-high heat with **oil**. Place pita, lamb side down into pan to cook for 3-4 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 0481 072 599 or send an email to hello@dinnertwist.com.au



