



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



4/6 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	TOTAL FAT	CARBOHYDRATES
4/6 Person:	37g	21g	58g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
DILL	1 packet	1 packet
LEBANESE CUCUMBER	1	2
NATURAL YOGHURT	1 tub	2 tubs
GARLIC CLOVE	1	2
TOMATOES	2	3
BABY COS LETTUCE	1	2
RED ONION	1	1
LAMB MINCE	600g	600g + 300g
PITA POCKETS	1 packet	2 packets

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 in the lamb mixture.

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 remaining **red onion** (see notes). Combine with **lamb mince** with **1 tsp rosemary, salt and pepper**. Divide into 5 even-sized meatballs. Press each **meatball** flat onto one side of **pita pocket**.

6P – use 2 tsp rosemary and make up to 10 pitas!



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.



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.



3. PREPARE THE FILLINGS

Slice **tomatoes** and thinly shred **lettuce**. Slice **1/2 red onion**. Set aside.



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**

