

DENE

Steak Souvlaki



Ingredients:

- 1.5-2 lbs sirloin steak, cut into 1 inch cubes
- 4 TBLs extra virgin olive oil
- 1 lemon, juiced
- 4 garlic cloves, minced
- 2 tsp dried oregano
- 2 tsp dried thyme
- 1 tsp salt
- ½ tsp pepper

Method:

1. If using wooden skewers, soak in water for 30 minutes.
2. In a large bowl, combine olive oil, fresh lemon juice, minced garlic, dried oregano, dried thyme, salt, and pepper.
3. Cut steak into 1-inch cubes and add to the bowl with marinade ingredients. Toss to coat all steak pieces evenly.
4. Cover and place in the fridge to marinate for at least 30 minutes or overnight is preferred.
5. Thread steak pieces onto skewers. Preheat outdoor grill or grill pan and drizzle with oil.
6. Place skewers on grill, turning on all sides for about 10-12 minutes.
7. For the wrap assembly, warm up the pita on grill or stovetop. Spread tzatziki over the entire surface of pita.
8. Remove steak pieces from skewer and place on top of pita. Top with sliced onion and tomato.
9. Fold in half like a taco and enjoy with extra Tzatziki and lemon wedges.