



Greek Meat Pita Pockets



Ingredients:

- 1 lb. Ground beef or lamb, or a mix
- 1 Small onion, finely diced
- 1-2 cloves of garlic, finely diced
- 1 TBLS Olive oil
- 1 tsp Dried oregano
- 1 tsp Dried thyme
- 1 tsp Paprika
- ½ tsp Cumin
- Salt and pepper to taste
- Juice from ½ lemon

Ingredients for the Assembly:

- 4-6 Pita Pockets
- 1 cup Cherry Tomatoes, halved
- 1 small Cucumber, diced
- ½ Red onion, thinly sliced
- Lettuce, thinly shredded
- Feta cheese, crumbled
- Tzatziki sauce

Method:

1. Heat the olive oil in a pan, and add the diced onion and sauté until soft. Add the garlic and cook for 30 seconds. Add the meat and cooked until browned.
2. Add the oregano, thyme, paprika, cumin and salt and pepper to taste. Squeeze in the lemon and let simmer for 3-4 minutes.
3. Prepare the cherry tomatoes, cucumber, onion and lettuce
4. Heat the pita in a pan or microwave until soft and pliable.
5. Spread some tzatziki sauce inside the pita, fill with meat and vegetables, sprinkle with feta, and top with more tzatziki sauce.
6. Enjoy!