

Traditional Gyros

Oscar · 28/09/2024



Prep Time

2 hrs 15 mins

Difficult

Medium

Servings

3 hrs 15 mins

Description

Make a Greek gyro sandwich at home with this recipe that I absolutely love

Ingredients

- - 1 small onion
- cut into chunks - 1 pound ground lamb - 1 pound ground beef - 1 tablespoon minced garlic - 1 teaspoon dried oregano - 1 teaspoon ground cumin - 1 teaspoon dried marjoram - 1 teaspoon dried thyme - 1 teaspoon dried rosemary - 1 teaspoon freshly ground black pepper - ¼ teaspoon sea salt - 12 tablespoons hummus - 12 pita bread rounds - 1 small head lettuce
- shredded - 1 large tomato
- sliced - 1 large red onion
- sliced - 6 ounces crumbled feta cheese - 24 tablespoons tzatziki sauce

Instructions

1. Place onion in a food processor and finely chop. Transfer onion to a piece of cheesecloth and squeeze out the liquid. Place onion in a large bowl. Mix lamb
2. beef
3. garlic
4. oregano
5. cumin
6. marjoram
7. thyme
8. rosemary
9. black pepper
10. and salt with the onion using your hands until well mixed. Cover bowl with plastic wrap and refrigerate until flavors blend
11. about 2 hours. Preheat the oven to 325 degrees F (165 degrees C). Place meat mixture in a food processor and pulse until finely chopped and tacky
12. about 1 minute. Pack meat mixture into a 7x4-inch loaf pan
13. ensuring there are no air pockets. Place the loaf pan into a roasting pan and pour enough boiling water around the loaf pan to reach halfway up the sides for a water bath. Bake in the preheated oven until no longer pink in the center
14. 45 to 60 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Pour off any accumulated fat and cool slightly. Thinly slice the cooked gyro meat loaf. Spread 1 tablespoon hummus onto each pita bread. Then top each with some of the gyro meat slices
15. shredded lettuce
16. tomato slices
17. red onion slices
18. feta cheese crumbles
19. and 2 tablespoons tzatziki sauce to complete each sandwich.