

Beef Gyro

Oscar · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

5

Description

A gyro is a Greek sandwich consisting of meat tomato onion and tzatziki sauce thats served on pita bread
These beef gyros are yummy

Ingredients

- - 2 (8 ounce) containers plain yogurt - 2 cucumbers - peeled
- seeded
- and diced - 3 tablespoons olive oil
- divided - 1 tablespoon chopped fresh dill - ½ lemon
- juiced - 3 cloves garlic
- peeled - salt and ground black pepper to taste - 1 (1 pound) beef top sirloin steak
- cut into thin strips - 5 pita bread rounds - 1 tomato
- chopped - ½ small onion
- thinly sliced - 1 (4 ounce) package crumbled feta cheese - ½ cup shredded lettuce - 1 (2.25 ounce) can sliced ripe olives
- drained

Instructions

1. Blend yogurt
2. cucumbers
3. 2 tablespoons olive oil
4. dill
5. lemon juice
6. garlic
7. salt
8. and pepper in a blender until tzatziki sauce is evenly combined. Heat remaining 1 tablespoon olive oil in a large skillet over medium heat; cook and stir steak in the hot skillet until no longer pink
9. 5 to 10 minutes. Layer 1/2 of each pita with steak
10. tomato
11. onion
12. feta cheese
13. lettuce
14. olives
15. and tzatziki sauce. Bring the edge of each pita over the filling and secure with a toothpick.