



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 yogurt tzatziki, fresh tomato, and crisp lettuce for a Greek-inspired twist. Served with crispy oven baked potato wedges.



35 minutes



4 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** 31g **TOTAL FAT** 37g **CARBOHYDRATES** 74g

FROM YOUR BOX

MEDIUM POTATOES	800g
DILL	1 packet
LEBANESE CUCUMBER	1
NATURAL YOGHURT	1 tub
GARLIC CLOVE	1
TOMATOES	2
BABY COS LETTUCE	1
RED ONION	1
LAMB MINCE	600g
PITA POCKETS	5-pack

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried rosemary

KEY UTENSILS

large frypan, 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 tsp rosemary, oil, salt and pepper**. Roast for 25–30 minutes until golden and cooked through.



4. PREPARE THE PITAS

Dice remaining 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.



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 clove. Season with **salt and pepper**. Set aside.



3. PREPARE THE FILLINGS

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



5. COOK THE PITAS

Heat a frypan 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.



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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

