

Grilled Greek Salad with Lamb Gyro Meat

Yield: 10 min
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-greek-gyro-meat-recipe>

Ingredients:

- 1 onion medium, finely chopped
- 2 pounds ground lamb
- 1 clove garlic chopped
- 1 tablespoon marjoram dried
- 1 tablespoon dried rosemary
- 2 teaspoons kosher salt
- 1/2 teaspoon black pepper
- 1 head romaine lettuce
- 1 1/2 cups cherry tomatoes
- 1 red onion medium, cut into 8-10 crescents, through the root
- 1 cucumber seeded, halved lengthwise, and sliced
- 8 ounces halloumi cheese cut into cubes
- 16 peppers Pepporoncini, pickled
- 3/4 cup Kalamata olives pitted
- 1 1/2 teaspoons Dijon mustard
- 1 tablespoon dried marjoram
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 cup white wine vinegar
- 1/4 cup extra-virgin olive oil
- 16 ounces plain greek yogurt
- 1 cucumber medium, seeded, finely chopped
- 4 garlic cloves finely minced
- 1 tablespoon extra-virgin olive oil
- 2 teaspoons white wine vinegar
- 5 mint leaves minced
- 1 pinch salt

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 100 milligrams
4. Fat: 36 grams
5. Fiber: 3 grams
6. Protein: 24 grams
7. SaturatedFat: 15 grams
8. Sodium: 980 milligrams
9. Sugar: 6 grams

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