

Grilled Greek Lamb Quesadillas (Gluten Free)

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/lamb-with-spinach-greek-recipe>

Ingredients:

- lamb Greek style shredded, recipe follows
- 4 tortillas large, 10-inch
- olive oil I adore this brand!
- 2 cups fresh spinach leaves chopped
- 1/2 cup diced red onion
- 1 red pepper roasted and chopped, you can substitute 4 large slices of jarred roasted red peppers
- 20 sliced black olives
- 1 cup mozzarella cheese shredded
- 2/3 cup crumbled feta cheese
- oregano dried or fresh
- tzatziki sauce recipe follows
- 1/4 cup olive oil
- 2 tablespoons lemon juice
- 1 tablespoon lemon zest finely chopped
- 3 tablespoons Greek seasoning recipe follows or use a pre-made blend
- 1 1/2 pounds lamb tenderloin
- 2 teaspoons sea salt
- 1 teaspoon black pepper
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoons dried parsley
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- 1 teaspoon fennel seed
- 1/2 teaspoon marjoram leaves
- 1/2 teaspoon dried mint
- 2 cups plain greek yogurt
- 1/2 cucumber peeled and seeded
- 3 cloves garlic minced

- 1 teaspoon white wine vinegar
- 1 pinch sea salt
- fresh lemon juice Squeeze of
- 2 tablespoons olive oil

Nutrition:

1. Calories: 750 calories
2. Carbohydrate: 60 grams
3. Cholesterol: 60 milligrams
4. Fat: 48 grams
5. Fiber: 7 grams
6. Protein: 21 grams
7. SaturatedFat: 15 grams
8. Sodium: 2510 milligrams
9. Sugar: 13 grams

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