

Leftover Lamb Gyros with Tzatziki Sauce

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-lamb-pitas-with-tomato-sauce-recipe>

Ingredients:

- 2 cups plain greek yogurt preferable 2%
- 1/2 cup cucumber shredded, squeezed dry, peeled and seeded if necessary
- 1/2 teaspoon kosher salt
- 1 tablespoon olive oil
- 1 clove garlic finely minced
- fresh parsley chopped, optional
- 8 ounces lamb thinly sliced roast
- 4 pitas
- olive oil
- 1/2 red onion thinly sliced
- 1 tomato cut into thick slices
- 8 lettuce leaves
- black olives optional
- hummus optional
- feta optional
- herbs optional
- mint optional
- mint optional
- parsley optional

Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 65 milligrams
4. Fat: 29 grams
5. Fiber: 7 grams
6. Protein: 22 grams

7. SaturatedFat: 10 grams
 8. Sodium: 860 milligrams
 9. Sugar: 14 grams
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