

Beef Gyros

Ingredients

- 1 lb Sirloin Tip Steak, 1/8" - 1/4" thick
- 2 teaspoons Minced Garlic
- 1 teaspoon Dried Oregano
- 3 teaspoons Olive Oil
- 1/2 Onion, thinly sliced
- 1/4 teaspoon Salt
- 1/8 teaspoon Black Pepper
- 4 Pitas
- 2 small Tomatoes, thinly sliced
- 1/2 Cucumber, sliced
- 1/2 cup Cucumber Ranch Dressing

Directions

1. Cut beef into 1" strips. Toss with garlic and oregano.
2. Heat 2 teaspoons oil in large skillet over medium-high heat. Add onion and cook. Remove when done.
3. Heat remaining oil in skillet over medium-high heat. Brown meat in batches, ensuring space between strips.
4. Return beef and onion to skillet and heat through. Season with salt and pepper.
5. Serve in pitas, topped with tomatoes, cucumbers, and dressing. A side of fries really completes this dish!