

# EatAtHomeAlabama.com

## Ground Beef Gyros

Prep Time: 10 minutes Cook Time: 22 minutes

SERVES 4

### Ingredients:

- 1 (8 oz.) container plain yogurt
- ½ cup chopped seeded cucumber
- 2 tablespoons finely chopped onions
- 1 garlic clove, minced
- 1 teaspoon sugar

### Filing

- 1 lb. lean ground beef
- 1½ teaspoon dried oregano
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon salt
- ¾ teaspoon pepper
- 4 pita breads
- 3 cups shredded lettuce
- 1 large tomato, chopped
- 1 small onion, chopped

### Steps:

1. In a bowl, combine first 5 ingredients.
2. Cover and refrigerate.
3. In separate bowl, combine ground beef and seasonings.
4. Mix well.
5. Shape into 4 patties.
6. Grill, covered, over medium to high heat for 10 to 12 minutes or until meat is no longer pink, turning once.
7. Cut patties into thin slices.
8. Stuff into pitas; lettuce, tomato, and onion.
9. Serve with yogurt sauce.