



STIR-FRIED BEEF GYROS IN PITA POCKETS

INGREDIENTS

- 1lb steak, cut in strips (any steak, but tenderized cube steak is recommended)
- 2 tsp minced garlic
- 1 tsp dried oregano
- 3 tsp olive oil, divided
- 1 medium onion, halved, thinly sliced
- 1/4 tsp salt
- 1/8 tsp pepper
- 4 pita breads, cut in half, warmed
- 2 small tomatoes, thinly sliced
- 1/2 small cucumber, cut into 1/8-inch half moons
- Feta Cheese
- 1/2 cup prepared cucumber ranch dressing

DIRECTIONS

1. Toss steak strips with garlic and oregano.
2. Heat 2 teaspoons oil in large nonstick skillet over medium-high heat until hot. Add onion; stir-fry 3 to 4 minutes. Remove.
3. Heat 1 teaspoon oil in same skillet over medium-high heat until hot. Add 1/2 of beef; stir-fry 1 minute or until outside surface of beef is no longer pink. (Do not overcook.) Remove. Repeat with remaining beef.
4. Return beef and onion to skillet; heat through. Season with salt and pepper. Serve in pita pockets with tomatoes, cucumbers, feta cheese and dressing.



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SHOPPING LIST

Minced garlic
Dried oregano
Olive oil
Medium onion
Salt
Pepper
4 pita breads, cut in half,
warmed
2 small tomatoes
Small cucumber
Feta Cheese
Cucumber ranch dressing

SIDE OPTIONS

Greek Salad
Bean Salad
Sweet Potato Fries