

# Greek Beef Pita with Garlic Yogurt Sauce



## Ingredients:

### For the Beef:

- 1 lb ground beef
- 1 tbsp olive oil
- 1 tsp dried oregano
- ½ tsp paprika
- ¾ tsp salt
- ½ tsp black pepper
- 1 garlic clove, minced

### For the Garlic Yogurt Sauce:

- ½ cup plain Greek yogurt
- 1 garlic clove, minced
- 1 tbsp lemon juice
- 1 tbsp chopped fresh dill or parsley
- Salt & pepper, to taste

## Instructions:

**Cook Beef** — In a skillet, heat oil, add beef, oregano, paprika, salt, pepper & garlic. Cook until beef is browned and cooked through.

**Make Sauce** — In a bowl, mix yogurt, garlic, lemon juice, dill/parsley, salt & pepper.

**Warm Pita** — Heat pita lightly (to soften).

**Assemble** — Spread sauce inside pita, add greens + tomato + cucumber + onion, then fill with cooked beef. Add feta if desired.

**Serve** — Serve immediately while warm and fresh.

### For Assembly:

- 4 pita breads
- Lettuce or mixed greens
- Tomato, sliced
- Cucumber, sliced
- Red onion, thinly sliced
- Optional: crumbled feta