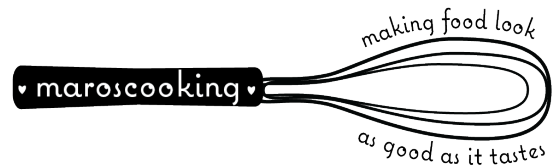


Oregano-Lemon Marinated Grilled Flat-Iron Gyros with Homemade Tsatsiki

Ingredients to serve 6:

- 👉 3 lbs flat iron beef
- 👉 6 cloves smashed garlic
- 👉 2 lemons, plus more for serving
- 👉 4 sprigs fresh oregano, plus more chopped for serving
- 👉 2 Tbsp or so of dried oregano
- 👉 3 -4 tsp garlic powder
- 👉 3-4 tsp onion powder
- 👉 kosher salt and pepper, to taste
- 👉 3 Tbsp olive oil
- 👉 6 pita breads
- 👉 4 radishes, thinly sliced, for serving
- 👉 1/2 cup chopped San Marzano tomatoes, for serving
- 👉 baby lettuce leaves, for serving



Directions:

Prep the beef:

Lay meat out on a flat surface. Season beef generously on either side with salt and pepper. Repeat with onion powder, garlic powder and oregano. Your beef should be well coated with spices. Place beef in a large ziplock bag, add oregano sprigs, squeezed lemons, smashed garlic and olive oil. Seal and refrigerate for at least 6 hours or overnight.

Cook the beef:

Preheat grill to 375°.

Cook beef for about 7 minutes each side, for medium-rare.

Remove from grill and allow meat to rest at least 10 minutes before slicing.

Slice beef across the grain in thin slices for tender strips. Squeeze extra lemon and fresh oregano on beef, if desired, right before assembling Gyros.

Assemble Gyros:

To assemble Gyros, place lettuce and radishes on pita. Heap on tsatsiki, some sliced radishes and diced tomatoes. Pull together like a taco and enjoy immediately!

Recipe for Tsatsiki

