

MORTON & BASSETT SPICES®

Lamb Meatball Gyros



- 1 pound ground lamb
- 1/3 cup fresh dill, chopped
- 1/3 cup fresh flat leaf parsley, chopped
- 1/2 teaspoon Morton & Bassett Coarse Ground Black Pepper
- 1/4 teaspoon salt
- 1/2 teaspoon Morton & Bassett Granulated Garlic With Parsley
- 1 teaspoon Morton & Bassett Greek Seasoning
- 2 teaspoons Morton & Bassett Parsley
- 4 pitas
- 1 cucumber, sliced
- 1 tomato, sliced
- 1/4 cup Kalamata olives
- 1/3 cup tzatziki (see our recipe!)

Preheat the oven to 375°F. In a small bowl, add ground lamb, fresh dill, fresh parsley, salt, M&B Coarse Ground Black Pepper, M&B Granulated Garlic with Parsley, and M&B Greek Seasoning. Blend until all spices are evenly mixed into the meat. Roll into small meatballs, approximately 1.5 inches in diameter, and arrange them on a baking sheet lined with parchment paper. Bake for 20 minutes, until the meatballs are thoroughly cooked. Assemble your gyros by placing 3-4 meatballs on a pita. Add sliced cucumber, tomatoes, and Kalamata olives. Top with tzatziki sauce and M&B Parsley. Wrap up and enjoy!

Servings: 4 | Time: 35 minutes



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