**Ground Beef Gyros**

RECIPE

**INGREDIENTS**

**Tzatzika Sauce**

* 5 cups sour cream
* 2 cups cucumber, seeded and shredded
* 1 ½ tablespoons dill
* 2 teaspoons garlic powder
* Salt and pepper
* Optional ingredients:

lemon juice, yogurt, parsley, sugar

**Filling**

* 5 pounds ground beef
* 2 tablespoons oregano
* 5 teaspoons garlic powder
* 5 teaspoons onion powder
* Salt and pepper
* 20 (6-inch) flour shells
* 15 cups shredded lettuce
* 5 large tomatoes, chopped
* 4 medium red onions, chopped
* Optional Ingredients:

pita bread, yellow onion, rosemary

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**DIRECTIONS**

1. Mix ingredients for sauce. Cover and refrigerate.
2. Combine ground beef and seasonings; form mixture into 20 patties.
3. Fry patties until internal temperature reaches 165 degrees.
4. Cut a patty into slices and place in shell. Add lettuce, tomato, onion. Repeat for remaining patties.
5. Serve with Tzatzika sauce.

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| **Prep Time:** 15 minutes | **Cook Time:** 15 minutes | **Total Time:** 30 minutes | **Yield:** 20 servings |