

## **Beef Meatball Gyros**

Makes 4 servings

### *For the Tzatziki sauce:*

1 cup plain Greek yogurt  
1/4 cup English cucumber, grated, pat dry with a paper towel  
1 clove garlic, finely minced  
1 teaspoon olive oil  
1 tablespoon fresh dill, chopped  
1/4 teaspoon salt  
1/4 teaspoon ground black pepper  
1 tablespoon fresh lemon juice

### *Gyro Meatballs:*

½ cup panko breadcrumbs  
¼ cup milk  
1 pound 93% lean ground beef  
½ small onion, grated  
3 cloves garlic, minced  
1 large egg, beaten  
2 tablespoons flat-leaf Italian parsley, chopped  
1 teaspoon ground cumin  
1 teaspoon dried oregano  
½ teaspoon dried thyme  
¾ teaspoon salt  
½ teaspoon ground black pepper

### *To assemble:*

1 cup English cucumber, finely diced  
1 cup tomatoes, finely diced  
1/2 cup red onion, finely diced  
4 Flatbreads, likely toasted, if desired  
Feta Cheese (optional)  
Parsley for garnish (optional)

### Directions:

#### For the Tzatziki Sauce:

1. In a small bowl, combine the Greek yogurt, cucumber, garlic, olive oil, dill, salt, black pepper, and lemon juice. Adjust to taste. Cover and place in the refrigerator until ready to serve.

#### For the gyro meatballs:

1. Preheat the oven to 425 degrees F. Line a large baking sheet with parchment paper.

2. In a large bowl, stir together the panko breadcrumbs and milk. Set aside for 5 minutes.
3. Add the ground beef, onion, garlic, egg, parsley, cumin, oregano, thyme, salt, and black pepper. With a wooden spoon (I prefer to use my hands!) mix until ingredients are evenly dispersed through the meat mixture.
4. Form small meatballs, by using a small ice-cream scoop or eye-ball measurements, and place on the backing sheet.
5. Bake for 12-18 minutes or internal temperature reaches 160 degrees F. (Cook time will vary depending on the size of your meatballs.)
6. Allow meatballs to rest for at least 5 minutes before serving.

To assemble:

1. In a small bowl, combine the cucumber, tomatoes, and red onion. Sprinkle with salt.
2. Place a few meatballs down the center of each flatbread. Spoon a generous amount of Tzatziki sauce down the center next to the meatballs and top with a heaping spoonful of the tomato and cucumber mixture. Garnish with feta cheese and chopped parsley, if desired. Wrap up and enjoy!