



# Gyros with Tzatziki Sauce

SERVES: 6

PREP TIME: 25 MINUTES

COOK TIME: 2 HOURS



## Ingredients

- 1 lb. ground lamb
- 1 lb. ground beef
- 2 teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- 1 tablespoon dried oregano
- 4 cloves of garlic, minced
- 1 teaspoon ground nutmeg
- 2 tablespoons dried marjoram
- 1 Lemon, zest and juice
- 6 Pieces of flatbread

## Preparation

1. Fill and preheat your sous vide water bath to 134F (56C).
2. Mix all ingredients together in a large bowl with your hands to incorporate all seasonings.
3. Shape the meat mixture into 4-inch patties.
4. Place into a 1 gallon sous vide pouch and vacuum seal.
5. Submerge pouch completely into the water bath and cook for 2 hours.
6. Remove the meat from the water bath.
7. Option: In a skillet over high heat, add a little olive oil and sear the meat for just a few seconds per side until browned. Cut into bite size pieces.
8. Warm the flatbread slices in the microwave, under the broiler or stove top. Divide the meat between each piece of flatbread.
9. Serve with sliced red onions, chopped tomatoes and top with Tzatziki sauce.