

The Gyro Bacon Burger: A Mediterranean-Inspired Masterpiece

Here's what you'll need to create these fantastic Gyro Bacon Burgers:



TIME
4-5 min

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INGREDIENTS

1 lb ground beef
1/2 cup crumbled feta cheese
1/4 cup chopped red onion (for the patties)
2 cloves garlic, minced
1 tsp dried oregano
Salt and freshly ground black pepper, to taste
4 slices of cooked bacon
4 gyro pitas
Tzatziki sauce (store-bought or homemade)
For garnish: Crisp lettuce, sliced ripe tomatoes, and thinly sliced red onion

DIRECTIONS

1. Prepare the : Burger Patties: In a large mixing bowl, combine the ground beef, crumbled feta cheese, 1/4 cup chopped red onion, minced garlic, oregano, and a generous pinch of salt and pepper. Using your hands, mix everything until just combined. Be careful not to overmix, as this can lead to tough burgers. Form the mixture into four equally sized patties.
2. Cook the : Bacon: If you haven't already, cook your four slices of bacon until crispy. Set aside on a paper towel-lined plate to drain.
3. Cook the : Burgers: Heat a grill or a large skillet (cast iron works beautifully) over medium-high heat. Once hot, place the patties on the cooking surface. Cook for about 4-5 minutes per side for medium-rare, or adjust the cooking time to reach your desired level of doneness.
4. Warm the : Pitas: While the burgers are cooking, gently warm the gyro pitas according to their package instructions. This usually involves a quick microwave, a few seconds in a warm pan, or a brief time in a low oven.
5. Assemble : Your Burgers: Once the burgers are cooked, it's time to assemble! Place one burger patty on each warmed gyro pita. Top each patty with a slice of the cooked bacon.
6. Add the : Fixings: Generously dollop each burger with tzatziki sauce. Then, layer on fresh lettuce, slices of tomato, and thin slices of red onion for garnish.
7. Serve and : Enjoy: Fold or roll your Gyro Bacon Burgers and serve them hot. Get ready to dive into a truly unique and incredibly tasty meal!

SWAPS & NOTES

Get ready for the Gyro Bacon Burger , a dish that's as exciting to make as it is to devour.

This isn't just a burger; it's an experience, a symphony of textures and tastes that will have your taste buds singing.

Why I Love This Recipe Honestly, what's not to love?

I'm a huge fan of taking familiar concepts and giving them a delicious, unexpected twist.

TIPS FOR SUCCESS

Don't Overmix: When combining the burger ingredients, mix just enough to incorporate everything.

Overmixing can compact the meat, leading to a denser, less juicy burger.

Patties Thickness: Aim for patties of uniform thickness so they cook evenly.

A thumbprint in the center of each patty can help prevent them from bulging in the middle during cooking.

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