

Homemade Greek Gyros: A Flavorful Taste of the Mediterranean

1 lb ground beef (80/20 is best)



OVEN
325°F

TIME
25 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

For the Gyro Meat:

- 1 lb ground lamb
- 1 lb ground beef (80/20 is best)
- 1/2 medium onion, finely minced
- 1 tablespoon minced garlic
- 1 teaspoon dried oregano
- 1 teaspoon ground cumin
- 1 teaspoon dried marjoram
- 1 teaspoon dried rosemary
- 1 1/2 teaspoons salt
- 1 teaspoon black pepper

For the Tzatziki Sauce:

- 1 cup plain Greek yogurt
- 1/2 English cucumber, grated and drained
- 2 cloves garlic, minced
- 1 tablespoon fresh lemon juice
- 1 tablespoon chopped fresh dill or mint

Salt and black pepper to taste

For Serving:

- 6-8 pita breads
- Sliced tomatoes
- Thinly sliced red onion
- Shredded lettuce

Swaps and Notes:

Gyro Meat: The combination of ground lamb and beef is classic, but you can use all beef, all lamb, or

even ground turkey or chicken.

Tzatziki Sauce: Plain Greek yogurt is a must for the creamy, tangy base. Be sure to grate and drain the cucumber well, as excess water will make the sauce runny.

Herbs: Fresh dill or mint in the tzatziki sauce makes a huge difference. Don't use dried herbs here.

Pita Bread: Store-bought pita bread is a great shortcut, but you can also make your own for an even more authentic experience.

Step-by-Step Instructions:

Prep the Gyro Meat: In a food processor, pulse the onion until it is finely minced. Scoop the onion onto a clean towel and squeeze out all the excess liquid. In a large bowl, combine the minced onion, ground lamb, ground beef, minced garlic, oregano, cumin, marjoram, rosemary, salt, and pepper. Mix with your hands until well combined.

Process the Meat: Working in two batches, place the meat mixture into a food processor and pulse until it becomes a tacky paste. This is the secret to getting the right texture! Pack the mixture into a 9x5-inch loaf pan, pressing down firmly to remove any air pockets.

Bake the Meat: Place the loaf pan in a larger roasting pan with about an inch of water. Bake at 325°F (165°C) for 1 hour to 1 hour and 25 minutes, or until the internal temperature reaches 160°F.

Cool and Slice: Remove the meat from the oven and drain any excess fat. Let it cool for at least 15 minutes before slicing it thinly.

Make the Tzatziki Sauce: While the meat is baking, in a medium bowl, combine the grated and drained cucumber, Greek yogurt, minced garlic, lemon juice, and fresh dill or mint. Season with salt and pepper to taste. Refrigerate until ready to use.

Assemble the Gyros: Warm the pita breads in a dry skillet or in the microwave. Lay a pita on a plate, add a generous amount of sliced gyro meat, and top with sliced tomatoes, red onion, and a dollop of tzatziki sauce.

DIRECTIONS

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7. **Tips for Success: Squeeze the Onion:** Squeezing the excess liquid from the onion is crucial! This prevents

the meat from becoming watery.

8. Process the : Meat: Don't skip this step! The food processor is what creates that classic, cohesive gyro meat texture.
9. Drain the : Cucumber: Just like with the onion, draining the cucumber is a must for a thick, creamy tzatziki sauce.
10. Slice : Thinly: Slicing the meat thinly is key to the authentic gyro experience.
11. Serving Suggestions and Pairings: These Homemade Greek Gyros are a complete meal on their own. You can serve them with a simple side of potato salad, a fresh Greek salad, or a side of french fries. The savory flavors would also go great with other crowd-pleasing meals like a Mexican Chicken and Rice Casserole or a platter of easy cheese-stuffed chicken wontons with ranch.
12. Nutritional Information (per serving, approximate):
Calories: 600 kcal
13. Carbohydrates: 40g
14. Protein: 40g
15. Fat: 30g
16. Saturated : Fat: 15g
17. Cholesterol: 100mg
18. Sodium: 900mg
19. Fiber: 3g
20. Sugar: 5g
21. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. Storage and Leftover Tips: Leftover gyro meat and tzatziki sauce can be stored separately in airtight containers in the refrigerator for up to 3 days. To reheat, you can warm the sliced gyro meat in a skillet over medium heat.
23. More Recipes You'll Love: If you enjoy easy, savory, and satisfying meals, you might also like these other recipes:
24. These : Chicken Enchiladas are my go-to for cozy, crowd-pleasing dinners
25. This : Crockpot Nacho Dip is the reason I never have leftovers

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Original recipe: <https://chefmaniac.com/homemade-greek-gyros-a-flavorful-taste-of-the-mediterranean/>