

# Recipes

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## **Lamb Gryritos**

Prep Time: 23 Minutes
Cooking Time: 5 Minutes

Serves 1

### Ingredients:

2 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

1 oz. vol. Tzsasiki Sauce, see related recipe

8 oz. vol. Shredded Romaine Lettuce

1/2 oz. vol. Red Onions, thinly sliced

 ${\bf 3}$  oz. wt. Lamb Leg Meat , grilled , thinly sliced or

shredded

6 slices Fresh Roma Tomatoes, thinly sliced

#### Directions:

- 1. Bring grill ready tortillas to room temperature.
- 2. Place on preheated grill or flattop and toast both sides. Tortilla should be opaque throughout.
- 3. Brush inside of each tortilla with  $\frac{1}{2}$  oz. of tzsasiki sauce. Top with remaining ingredients.
- 4. Serve immediately.

### Tzsasiki Sauce

#### Serves 1

#### Ingredients:

16 oz. vol. Plain Greek Style Yogurt

10 oz. vol. English Cucumbers, shredded

1 tsp. Fresh Garlic, minced

1 Tbsp. Fresh Mint Leaves , chopped

1 Tbsp. Fresh Dill, chopped

1/2 tsp. Kosher Salt

#### Directions:

- 1. Fold all ingredients together in a mixing bowl.
- 2. Place in a storage container. Cover.
- 3. Label, Date and Refrigerate.