

BBQ Lamb Open Souvlaki's

Makes two open souvlakis

Preparation time 5 minutes

Cook time 6-8 minutes

Ingredients:

- 1½ a tub of Chris' Homestyle Tzatziki Dip
- 1 lamb back strap
- 1 cup of iceberg lettuce, shredded
- 1 tomato, cut into wedges
- 2 tsp of dried oregano
- 1½ a tsp of onion salt
- 1 tsp of olive oil
- Fresh mint, black pepper and lemon wedges, to serve



Method:

- Rub the lamb with oregano, onion salt and olive oil. Allow to sit for 5 minutes.
- On a very hot BBQ (I used the grill plate), cook the lamb for approx. 2-3 minutes on one side, before turning and cooking the other side (the aim is to keep it a bit pink in the middle).
- Meanwhile, lightly heat the pita breads on the BBQ (or if you're using the kitchen, you could microwave them for 20 seconds).
- Once the lamb has cooked, set aside for 2-3 minutes to rest, before slicing.
- To assemble, lay the pita breads flat and top with lettuce, tomato and sliced lamb.

- Drizzle with Chris' Dips Traditional Tzatziki (mix with a couple of teaspoons of water if required to thin it out), and serve with lemon wedges, black pepper and fresh mint sprigs.



Recipe created for Chris' by [Natalie Zee](#).