

# Greek-Style Lamb Souvlaki Wraps



These Greek-style lamb souvlaki wraps, marinated in bold Mediterranean flavours, are a simple and delicious way to elevate any family dinner or gathering.

*Recipe supplied by Multix.*

## **Ingredients**

600g diced lamb

3 tablespoons olive oil

1 lemon, juiced

3 garlic cloves, minced

2 teaspoons of dried oregano

2 teaspoons of salt

2 teaspoons of pepper

4 Greek-style pita or flatbreads

Salad: lettuce, cucumber, red onion, fresh parsley

Wooden or metal skewers

Tzatziki

1 cup Greek yoghurt

½ grated cucumber

2 garlic cloves

Lemon juice

1 tablespoon olive oil

1 tablespoon fresh dill or mint

Salt and pepper to taste

## **Method:**

1. Marinate lamb with olive oil, lemon juice, garlic, oregano, salt and pepper.
2. Make the tzatziki dip combining all the ingredients.
3. Thread the marinated lamb onto skewers, grill for 8-10 minutes or until golden and cooked through.
4. Warm pita breads and place them on a Multix Alfoil Super Strong 15m (large enough to wrap).
5. Add lettuce, cucumber, onion and parsley.
6. Slide grilled meat off the skewers and onto the pita with a generous spoonful of tzatziki.
7. Fold the pita into a wrap and roll tightly in foil to hold everything together.