

## Greek Inspired Beyond Beef Gyros



Servings:

**4**

Prep Time:

**10 minutes**

Cook Time:

**15 minutes**

### Ingredients

- 1 tbsp **Olive Oil**
- $\frac{3}{4}$  cup **Onion**, Minced
- 3 tsp **Garlic**, Minced
- 1 lb **Beyond Beef Crumbles**
- 1 tbsp **Paprika**
- 1  $\frac{1}{2}$  tsp **Dried Thyme**
- 1 tsp **Cumin**
- 1 tsp **Ground Coriander**
- $\frac{1}{2}$  tsp **Salt**
- $\frac{1}{2}$  tsp **Black Pepper**
- 1 tbsp **Tomato Paste**
- $\frac{1}{4}$  cup **Water**
- 2-3 **Roma Tomatoes**, Diced
- $\frac{1}{2}$  cup **White Onion**, Diced
- 1 **English Cucumber**, Diced

### Method of Preparation

#### Step 1

Heat oil in a skillet over medium-high heat. Add onion and cook until softened, about 3 minutes.

Add garlic, cooking for up to 1 minute, until fragrant.

#### Step 2

Add frozen Beyond Beef Crumbles. Stir in spices and cook until softened.

#### Step 3

Add tomato paste and water. Reduce heat to medium-low.

Cook for 3-4 minutes, stirring occasionally.

#### Step 4

Build your pitas. Begin with tzatziki.

Then top with beef crumbles.

Add desired toppings; we suggest onion, tomato, cucumber, and feta.

- ½ cup **Feta Cheese Crumbles**
- 1 package **Whole Wheat Pita Bread**
- 1 **Lemon**, Wedged
- 3-4 oz **Tzatziki**

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