

# Steak Gyros & Corn on the Cob

*with Tzatziki Sauce & Spiced Butter*

We're bringing traditional Greek street food right into your kitchen with this recipe for tasty gyros. Our pita wraps are brimming with authentically-spiced steak, seasonal tomato, tzatziki sauce (a cooling, yogurt-based condiment) and more. And we're using the same spices—along with garlic paste and lemon juice—to season the butter for our corn on the cob, a deliciously summery side. Just let your butter soften enough that you can stir in the seasonings: it'll melt onto the freshly-boiled corn, lightly coating the sweet kernels with extra, complex flavor.



## Ingredients

- 4 Sirloin Steaks
- 4 Pocketless Pitas
- ½ Cup Low-Fat, Plain Greek Yogurt
- 2 Ears Of Corn
- 2 Cloves Garlic
- 1 Tomato
- 1 Romaine Heart
- 1 Lemon
- 1 Red Onion
- 1 Large Bunch Mint

## Knick Knacks

- 2 Tablespoons Butter
- 1 Tablespoon Steak Gyro Spice Blend  
*(Dried Oregano, Sweet Paprika, Za'atar & Ground Sumac)*

Makes 4 Servings

About 595 Calories Per Serving

Prep Time: 10 min | Cook Time: 15 to 25 min





1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Remove the butter from the refrigerator to soften. Peel and mince the garlic; smash with the flat side of your knife until it resembles a paste (or use a zester). Pick the mint leaves off the stems; discard the stems. Quarter and deseed the lemon. Peel, halve and thinly slice the onion. Remove and discard the husks and silks of the corn; cut each cob into thirds. Cut off and discard the root end of the lettuce; thinly slice the leaves. Core and medium dice the tomato. Pat the steaks dry with paper towels. Find the lines of muscle (or grain) of the steaks; thinly slice against the grain.

2



## Make the tzatziki sauce & spiced butter:

In a small bowl, combine the **yogurt**, **half the garlic paste**, **half the mint** (finely chopping just before adding) and **the juice of 2 lemon wedges**; season with salt and pepper to taste. Set aside. In a separate small bowl, combine the **softened butter**, **remaining garlic paste**, **1/3 of the spice blend** and **the juice of the remaining lemon wedges**; using a fork, mix to thoroughly combine. Season with salt and pepper to taste.

3



## Cook the steak & onion:

Transfer the **sliced steak** to a medium bowl; season with salt, pepper and the **remaining spice blend**. Toss to coat. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **seasoned steak and onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until the steak is cooked through. Transfer to a plate and set aside in a warm place. Wipe out the pan.

4



## Cook & dress the corn:

While the steak and onion cook, add the **corn** to the pot of boiling water. Cook 2 to 3 minutes, or until bright yellow and slightly tender. Drain thoroughly and return to the pot. Off the heat, add the **spiced butter**; season with salt and pepper. Toss to thoroughly coat. Transfer to a serving dish and set aside in a warm place.

5



## Toast the pitas:

Heat the pan used to cook the steak and onion on medium until hot. Working 1 at a time, add the **pitas**. Toast 30 seconds to 1 minute per side, or until lightly toasted and warmed through. Transfer to a serving dish.

6



## Finish & serve your dish:

Divide the **lettuce**, **cooked steak and onion** and **tomato** between the **toasted pitas**. Garnish with the **remaining mint** (thinly slicing just before adding). Serve with the **dressed corn** and **tzatziki sauce** on the side. Enjoy!