

# LAMB & TZATZIKI LETTUCE WRAPS

Makes 4 Servings or About 8 Wraps

## INGREDIENTS

### Tzatziki

- 1 cup Greek yogurt
- ½ English cucumber, finely shredded and excess water squeezed out
- 3 garlic cloves, smashed and minced
- 2 Tbsp olive oil
- 1 Tbsp red wine vinegar (or apple cider vinegar)
- 1 Tbsp fresh dill, minced (or 1 tsp dried dill)
- Kosher salt and black pepper, to taste
- 1 yellow onion, chopped
- 3 cloves garlic, minced
- 2 tsp chili powder
- 1 tsp smoked paprika
- ½ tsp turmeric
- ½ cup chopped fresh herbs (we used parsley, cilantro, and oregano)
- 1 Tbsp lemon juice
- 1 Tbsp red wine vinegar
- Salt and pepper to taste

### Lamb

- 1 Tbsp olive oil
- 1 lb ground lamb

## DIRECTIONS

1. Mix all tzatziki ingredients in a medium bowl. Cover and refrigerate at least 30 minutes to allow flavors to mingle.
2. Heat 1 Tbsp olive oil over medium heat in a large skillet. Add onions and a pinch of salt. Cook until beginning to turn translucent, add garlic and cook for an additional minute. Add lamb, chili powder, paprika, and turmeric. Break apart with a wooden spoon and cook for about 7-9 minutes, or until lamb is cooked through.
3. Remove lamb from heat and stir in lemon juice, vinegar, and season with salt and pepper. Stir in fresh herbs and allow to cool slightly.
4. To assemble wraps, stack 2 leaves of lettuce and pile with lamb, chopped cucumber, tomatoes, and feta. Drizzle with tzatziki and enjoy!