

A Recipe from Yavapai Cowbelle Kitchens

Tzatziki-sauced Greek wraps

Courtesy of [the National Beef Cook-off Winning Recipes].

INGREDIENTS

1. 3 beef shoulder center steaks (ranch steaks), cut 3/4 inch thick (8 oz's each)
2. 3-1/2 t Greek seasoning (salt-free or lightly salted, divided)
3. 8 oz's (1 cup) plain Greek Yogurt
4. 1 cup finely diced unpeeled English cucumber
5. 1/3 cup drained, chopped pitted Kalamata olives
6. 1-1/2 t minced fresh dill
7. 6 soft whole-grain bread wraps, such as naan, pita or flatbread (7-inch diameter)
8. 3/4 cup chopped grape tomatoes
9. 1/3 cup crumbled feta cheese

Total Time 30 minutes
Makes 6 servings

DIRECTIONS

1. Cut beef steaks into 3/4-inch thick strips. Place beef in large bowl. Add 3t of Greek seasoning; toss to coat.
2. For tzatziki sauce; combine remaining 1/2t and dill in a small bowl. Cover and refrigerate.
3. Spray large nonstick skillet with nonstick cooking spray. Heat skillet over medium heat until hot. Add half of beef; stir-fry 1 to 2 minutes or until outside surface of beef is no longer pink. Remove from skillet. Repeat with remaining beef.
4. Spread equal amounts of tzatziki sauce over one side of wraps. Spoon beef strips down centers of wraps. Sprinkle with tomatoes and feta; roll sides of wraps over filling into cone shape. Wrap securely with parchment paper and napkin.

Here is a YouTube video link, for a live demonstration. Highlight link and paste to your browser.

<http://youtu.be/oMvX6Htx8n0>