

Greek Lamb Gyro Frito Pie

Ingredients

- "Gyro "Chili"
- Approximately 4 (4 ¼ oz) bags Fritos® Original Corn Chips
- 1 Tablespoon canola oil
- ½ lb ground lamb
- ½ medium sized white onion, diced
- 1 Tablespoon garlic paste
- 1 Tablespoon cardamon
- 1 Tablespoon cumin
- 1 Tablespoon corriander
- 1 teaspoon salt
- 1 cup vegetable stock
- Tzatziki Sauce
- Buy your favorite or make it!
- ½ cucumber, grated (pulp and juice)
- ¼ medium red onion, grated
- 1 clove garlic, grated
- 1 cup greek yogurt, full fat
- 1 lemon, juiced
- 1/8 teaspoon cumin
- 1/8 teaspoon corriander
- 1/8 teaspoon cardamon
- 1 Tablespoon cilantro, finely chopped
- Additional Garnishes
- ½ cup cucumber, small dice
- ½ cup tomato, small dice
- ½ cup red onion, small dice
- ¼ cup feta cheese



PREP
TIME
30 min



COOK
TIME
-



TOTAL
TIME
-



SERVING
-

Made with



Fritos® Original Corn Chips

How to make it

1. In a small pot, heat the oil over medium heat.
2. Add the ground lamb, and cook until browned.
3. Add the diced white onion and cook until they are caramelized.
4. Add the garlic paste spices, and salt, and toast until fragrant.
5. Pour in the vegetable stock, and bring the mixture to a boil.
6. Lower the heat to a simmer, and reduce until the mixture reaches a chili-like consistency.
7. To make the tzatziki sauce, combine all of the ingredients in a small bowl, and mix well.
8. This Frito Pie can be assembled in it's own bag, or poured into a bowl. Top the Fritos[®] with enough of the Gyro Chili to coat all of the chips. Drizzle some of the tzatziki sauce over the chili, and finish with a sprinkle of diced cucumber, tomato, red onion, and crumbled feta cheese.