

# The Downtown Dish

## Decadent Delights

**Recipe Credit:** Pinterest

**Category:** Entree

### Spring Lamb Pitas

#### Ingredients:

1 cup (7 ounces) feta cheese, crumbled  
1/2 cup water  
1 teaspoon ground cumin  
1 teaspoon dried oregano  
1 teaspoon fresh lemon zest  
1 Tablespoon vegetable oil  
1 pound ground lamb  
Salt to taste  
4 pita breads, 6 inches wide  
1/2 red onion, sliced  
1/2 cup pitted kalamata olives, sliced  
1/4 cup fresh mint, chopped

#### Directions:

Preheat the oven to 400 degrees F.

In a small bowl, mix the feta cheese, water, 1/2 teaspoon of the ground cumin, 1/2 teaspoon of the dried oregano and the lemon zest. Set aside.

Heat the oil in a large nonstick skillet over medium-high heat. Add the lamb, the remaining 1/2 teaspoon each of the cumin and dried oregano, and the salt. Cook until the lamb is no longer pink and is beginning to get a bit brown, about 5 to 7 minutes. Drain the lamb in a colander and set aside.

In the same skillet over medium-high heat, toast the pitas on both sides, about 2 minutes per side. Place the pitas on a sheet pan, using 2 pans if needed. Spread each pita with one-quarter of the feta mixture. Divide the cooked lamb mixture among the pitas, sprinkling evenly over the feta. Then, on top of the lamb mixture, evenly distribute the sliced onion and olives. Place the pizzas in the oven and bake for 15 minutes until warmed through and the cheese begins to melt and brown. Remove from the oven and sprinkle each pita with the fresh mint.

