



Minty Lamb Patty Pita Pockets *(adapted from RachelRay.com)*

1 handful each cilantro, basil and mint
1 pound lean ground lamb
1/2 cup minced sweet onion
1 tablespoon cumin
1 teaspoon steak grill seasoning
1/2 teaspoon garlic powder
1 teaspoon coarse ground black pepper
1/2 teaspoon sea salt
1/2 cup Greek yogurt
2 tablespoons sour cream

Pita bread
Mango chutney
Lettuce, sweet onion, cucumber slices

Place cilantro, basil and mint in a food processor and pulse until well chopped. Add to ground lamb along with onion, cumin, steak seasoning, garlic powder, pepper, salt, yogurt and sour cream. Divide and form into 8 small thin patties. Spray large heavy skillet or flat top grill with cooking spray. Heat to very hot. Add lamb patties and cook for 4 minutes total or until no longer pink inside, flipping half way through. Heat pitas. Cut tops off the bread and fill with patties. Garnish with lettuce, sweet onion, cucumber and mango chutney. Serves 4.