

# Gyro salad

13 ingredients · 30 minutes · 6 servings



## Directions

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1. In a large bowl mix beef and lamb using your hands. Add oregano, salt, pepper, and cumin. Set aside.
2. In blender or food processor pulse together onion, cilantro and eggs.
3. Add onion mixture to meat mixture along with coconut flour.
4. In a heated skillet, cook the meat mixture. Optional: you can form sausage links and cook.
5. Serve over mixed greens with tzatziki.

## Ingredients

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- 1 lb Extra Lean Ground Beef
- 1 lb Ground Lamb
- 1 **tbsp** Oregano
- 2 **tsps** Sea Salt
- 2 **tsps** Black Pepper
- 1 **tsp** Cumin
- 1 Yellow Onion
- 1/2 **cup** Cilantro
- 2 Egg
- 2 **tbsps** Coconut Flour
- 1 **tbsp** Ghee
- 6 **cups** Mixed Greens
- 1 **cup** Tzatziki (greek yogurt)