

## **Grilled Lamb-Stuffed Pitas with Yogurt Sauce**

Sauce:

- 1 cup plain Greek yogurt
- 1/2 cup minced fresh mint
- 2 tablespoons lemon juice
- 2 tablespoons tahini
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon salt

Sandwiches:

- 1 onion, cut into 1-inch pieces
- 1 cup fresh cilantro leaves
- 1/4 cup extra-virgin olive oil
- 1 tablespoon grated lemon zest plus 3 tablespoons juice
- 1 tablespoon ground coriander
- 1 tablespoon ground cumin
- 1 tablespoon paprika
- 2 teaspoons salt
- 1 1/2 teaspoon pepper
- 1/2 teaspoon cayenne pepper
- 1/4 teaspoon ground cinnamon
- 2 pounds ground lamb
- 4 (8-inch) pita breads

For the Sauce: Whisk all ingredients together in bowl. Set aside.

For the Sandwiches: Pulse onion and cilantro in food processor until finely chopped, 10 to 12 pulses, scraping down sides of bowl as needed. Transfer mixture to large bowl. Stir in oil, lemon zest and juice, coriander, cumin, paprika, salt, pepper, cayenne, and cinnamon. Add lamb and knead gently with your hands until thoroughly combined.

Using kitchen shears, cut around perimeter of each pita and separate into 2 halves. Place 4 thicker halves on counter with interiors facing up. Divide lamb mixture into 4 equal portions and place 1 portion in center of each pita half. Using spatula, gently spread lamb mixture into even layer, leaving 1/2-inch border around edge. Top each with thinner pita half. Press each sandwich firmly until lamb mixture spreads to 1/4 inch from edge of pita. Transfer sandwiches to large plate, cover with plastic wrap, and set aside. (Sandwiches may be held for up to 1 hour before grilling.)

Place sandwiches on grill over a medium-high heat, cover, and cook until bottoms are evenly browned and edges are starting to crisp, 7 to 10 minutes, moving sandwiches as needed to ensure even cooking. Flip sandwiches, cover grill, and continue to cook until second sides are evenly browned and edges are crisp, 7 to 10 minutes longer. Transfer sandwiches to cutting board and cut each in half crosswise. Transfer sandwiches to platter and serve, passing sauce separately.