



1/2 pound ground lamb  
2 TBS finely chopped yellow onion  
1.5 TBS finely chopped mint  
2 TBS finely chopped parsley  
2 minced garlic cloves  
1 large lemon – some for the meat, some for the sauce  
Pinch cumin  
¼ tsp red chili flakes  
2 TBS Kefir cheese – 1 for the meat, 1 for the sauce  
½ cup crushed pita chips  
Salt & Pepper  
½ TBS Tahine paste  
¼ tsp cayenne pepper  
Pita pockets  
Lettuce leaves, tomato slices, mint leaves and red onion slices  
Olive oil

Place the meat and the onion, mint, parsley and garlic on a bowl. Add a squeeze of lemon juice, cumin, red chili flakes, 1 TBS Kefir cheese and pita chips. Season with salt and pepper and mix to combine well. Make three equal size patties.

Heat a large skillet with some olive oil. Add the patties and cook them until a nice brown crust forms. Flip them and finish cooking.

While the meat is cooking, place the tahine in a bowl and thin it out with about 1 TBS lemon juice. Add the remaining Kefir and form into a paste. Season with some salt and the cayenne. Set aside.

Cut a pita pocket in half and carefully separate it. Smear the Tahine sauce in the inside. Line with lettuce leaves and add a cooked patty. Add a tomato slice, some mint leaves and red onion. Drizzle with olive oil and season with some salt. Serve.

