

Lamb Nachos (Greek Nachos)

Servings: 4

Source: New York Times, Mark Bittman's the Minimalist, 6/24/09

Ingredients

- 4 Pita Pockets, Cut Into Wedges
- ½ cup Olive Oil
- Salt
- 4 ounces Feta Cheese
- ½ cup Whole-Milk Yogurt, Add Mint, See Below***
- 1 Lemon, Zest And Juice
- Black Pepper
- 1 medium Onion, Chopped
- ½ lb. Ground Lamb
- 1 Ground Cumin
- 2 Medium Ripe Tomatoes, Chopped
- 1 medium Cucumber, Peeled And Seeded, Chopped
- ½ cup Calamata Olives, Pitted And Halved, Optional
- ½ cup Chopped Fresh Mint, For Sauce

Method

1. Heat oven to 350°F. Arrange pita wedges in one layer on baking sheets and brush or drizzle with a tbsp or two of olive oil.
2. Bake until they begin to color, turning once or twice, about 10 minutes. Sprinkle with salt, turn off oven and put chips back in to keep warm.
3. In a blender or food processor, combine feta, yogurt, ¼ c. olive oil, ½ c. chopped fresh mint, and zest and juice of lemon; sprinkle with salt and pepper. Blend or process until smooth.
4. Put 2 tbsp of oil in a skillet over medium-high heat and cook onions until soft, about 5 minutes.
5. Add lamb and cumin and sprinkle with salt and pepper, continue cooking until meat is cooked through, about 5 to 10 minutes more.
6. Put chips on a serving plate and top with lamb, sauce, tomatoes, cucumbers and olives if you're using them.