

Mediterranean Beef Pitas

This is a must try Mediterranean recipe. Tender steaks wrapped in a fluffy pita with hummus and vegetables.

INGREDIENTS

- 1 pound beef Sirloin Tip Steaks, cut 1/8 to 1/4 inch thick
- 1 tablespoon lemon pepper
- 4 pita breads, cut crosswise in half
- 3/4 cup plain or seasoned hummus
- Sliced cucumber, tomatoes, red onions



25 Min 4 42 Cal 27g
 Servings Protein

COOKING

1. Stack beef Sirloin Tip Steaks; cut lengthwise in half, then crosswise into 1-inch wide strips. Combine beef and lemon pepper in medium bowl.
2. Heat large nonstick skillet over medium-high heat until hot. Add 1/2 of beef; stir-fry 1 to 3 minutes or until outside surface of beef is no longer pink. (Do not overcook.) Remove from skillet. Repeat with remaining beef. Season with salt, as desired.
3. Fill pita breads with equal amounts of steak, hummus and toppings, as desired.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		10g	54mg		42g	27g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com