



Gyro Pocket Dogs

total time: 10 min | servings: 8 | \$1.22 per serving*

INGREDIENTS

- ½ cup sour cream or plain Greek yogurt
- 1 tablespoon lemon juice
- 1 teaspoon dried oregano leaves
- ¼ teaspoon pepper
- ½ cup hummus
- 8 split pita bread halves
- 8 Bar-S Classic Franks (12 oz. package), cut into 1-inch slices, heated in a pan until warm
- ½ cup chopped tomato
- ¼ cup crumbled feta cheese or ½ cup shredded mozzarella cheese
- 1 cup chopped lettuce

GET COOKING

- In a small bowl, stir together sour cream, lemon juice, oregano and pepper. Spoon about 1 tablespoon of hummus into each pita half.
- 2. Place the slices from 1 franks in each pita half. Divide the sour cream mixture, tomatoes, lettuce and cheese evenly among each pita.

Makes 8 pitas

Tip: Add some crunch with a few cucumber slices tucked into the pita.